

ORANGE CHOCO GRAIN CAKE

OVERVIEW

10-013

INGREDIENTS

Group Plain Cake Base

Ingredient	KG	%
BAKELS MUFFIN MIX	0.100	100.00
Whole Eggs	0.040	40.00
Water	0.020	20.00
Butter	0.030	30.00
BAKELS EIGHT GRAIN BASE	0.015	15.00
Desiccated Coconut	0.012	12.00
Total Weight:	0.217	

Group Choco Cake Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Whole Eggs	0.040	10.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.060	15.00
Water	0.100	25.00
Glucose	0.040	10.00
Orange Zest	0.020	5.00
Total Weight:	0.660	

Group Icing/Filling

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Fresh Orange Juice	0.100	-
Water	0.100	-
APITO ORANGE PASTE	0.002	-
Total Weight:	0.402	

METHOD

How to do it:

Plain Cake:

1. Soak Bakels Eight Grain Base in hot water at 1:1 ratio for 30mins.
2. Mix Bakels Muffin Mix, eggs, water, Bakels Eight Grain Base and desiccated coconut in a bowl. Mix for 1 minute at slow speed using a paddle.
3. Mix at high speed for 4 minutes. Gradually add oil while mixing.
4. Place batter in 6" paper-lined round pan.
5. Bake at 180°C for 30 minutes.

Chocolate Cake:

1. Mix Butta BOS, eggs, water and glucose in a bowl. Mix for 1 min. at slow speed using a paddle. Scrape down.
2. Add Fino Chocolate Cake Mix. Mix for 3 mins at 2nd speed.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

3. Place batter in a 6" paper lined round pan.

4. Bake at 180°C for 20 mins.

Icing:

1. Mix water, orange juice and Whipbrite in a bowl.

2. Mix for 6 mins.

3. Add Apito Orange Paste and mix gradually.

To assemble:

1. Split chocolate cake into two layers horizontally.

2. Spread with one-third of the filling. Top with plain cake.

3. Spread with another third of the filling. Top with the other layer of chocolate cake.

4. Completely cover cake with remaining filling/icing.