

PREMIER CHOCOLATE CAKE DOUGHNUT

OVERVIEW

19-112

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.500	100.00
Whole Eggs	0.055	11.00
Corn Oil	0.055	11.00
Water	0.230	46.00
Salt	0.001	0.20

Total Weight: 0.841

Group 2

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.200	-

Total Weight: 0.200

Group 3

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.200	-
APITO CHOCOLATE PASTE	0.005	-

Total Weight: 0.205

Yield: 17pcs

METHOD

How to do it:

Cake:

1. Blend water, whole eggs, corn oil and water for 2 minutes at low speed.
2. Add Bakels Premier Chocolate Muffin Mix, salt and continue mixing for 5-7 minutes at medium speed.
3. Pipe in silicon doughnut mold. Bake for 20-25 minutes at 185-190°C. Do not overbake.

Topping:

1. Melt the Pettinice RTU white icing in the microwave or using double boil method.
2. Let it rest for at least 6 minutes before pouring or dipping. You can add Bakels Apito Chocolate Paste in the melted Pettinice RTU for intense chocolate flavor (option).



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut