

# SAFFRON CHOCOLATE LAVA CAKE

## OVERVIEW

15-011

## INGREDIENTS

### Group Cake

| Ingredient                     | KG    | %      |
|--------------------------------|-------|--------|
| BAKELS CHOCOLATE LAVA CAKE MIX | 1.000 | 100.00 |
| Saffron                        | 0.000 | 0.04   |
| Oil                            | 0.530 | 53.00  |
| Water                          | 0.420 | 42.00  |
| Total Weight:                  |       | 1.950  |

### Group Cream

| Ingredient                               | KG    | %     |
|--|-------|-------|
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.100 | -     |
| Water                                    | 0.100 | -     |
| Total Weight:                            |       | 0.200 |

**Yield:** 24 pieces x 80g

## METHOD

How to do it:

1. Combine all cake ingredients and mix on 1st speed for 1 min.
2. Scrape down and mix for another 2 mins on top speed.
3. Deposit 120 grams batter into greased muffin tins.
4. Bake at 195°C for 15 mins depending on how soft or runny the cake center is preferred.
5. Allow to set for about 2-3 mins after baking before removing from tins.

**NOTE:** Do Not Overbake!!

6. Whip Whipbrite and cold water at high speed for 5 mins.
7. Place a dollop of cream on top or beside the cake.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake