

## WHITE LAVA CAKE

## **INGREDIENTS**

## **Group Lava Cake**

Ingredient	KG	%
Bakels White Lava Cake Mix	0.200	100.00
Eggs	0.210	105.00
Oil	0.120	60.00
White Chocolate (melted)	0.150	75.00
	Total Weight: 0.680	

## **METHOD**

How to do it:

- 1. Combine Bakels White Lava Cake Mix and eggs in a mixing bowl. Mix on low speed for 1 minute using a wire whisk.
- 2. Shift to high speed and mix for 2 minutes.
- 3. Add oil and melted white chocolate. Mix on medium speed for 2 minutes.
- 4. Deposit batter in greased and lined cupcake tins.
- 5. Bake at 200°C until the edges have set while the center remains a bit jiggly.



Room Temperature



CATEGORY

Cakes, Specialty



Cake