



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Chocolate Cake

## CHOCOLATE CAKE (USING PETTINA CHOCOLATE CAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Pettina Chocolate Cake Mix	3.000
Egg	0.750
Water (Variable)	1.200
<b>Total Weight:</b>	<b>4.950</b>

**Yield:** If baking a tray of cake or large speciality occasion cake, line the baking tray or tin with a layer of cardboard before papering and bake on a lower temperature.

### METHOD

1. Place ingredients into mixing bowl.
2. Whisk for approximately 1 minute on slow speed.
3. Scrape down.
4. Whisk on top speed for 5 minutes.
5. Whisk on second speed for 3 minutes.
6. Alternative Method – for finer texture
7. Place ingredients into mixing bowl.
8. Blend on low speed for 1 minute.
9. Scrape down.
10. Blend on second speed for 10 minutes.
11. Oven temperature for muffins 210°C.

12. Oven temperature for bar cakes 190°C.
13. Oven temperature for block cakes 170°C.