



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cake

## CHOCOLATE CINNAMON CAKE (USING PETTINA CHOCOLATE CAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Water (Variable)	1.170
Egg	1.040
Pettina Chocolate Cake Mix	4.000
Cinnamon	0.040
Apito Bun Spice Essence	0.003
<b>Total Weight:</b>	<b>6.253</b>

**Yield:** This recipe is for a standard coffin tray (high sides).

### METHOD

1. Place ingredients in mixing bowl in above order.
2. Blend approximately 1 minute on slow speed.
3. Scrape down.
4. Beat on top speed for 5 minutes.
5. Then on 2nd speed for 3 minutes.
6. Oven temperature 170°C.