

CHOCOLATE STICKY DATE CAKE (USING BAKELS HOMESTYLE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Dates (pitted)	0.800
Water (Variable)	0.800
Sugar	0.150
Total Weight:	1.750

Group 2

Ingredient	KG
Bakels Homestyle Cake Mix	1.000
Cake Margarine- Medium Grade	0.250
Egg	0.150
Chockex Supreme (grated)	0.200
Pettina Chocolate Paste	0.010
Total Weight:	1.610

Yield: Ice with Chocolate Fudge Icing using PETTINICE CHOCOLATE RTU ICING.

METHOD

1. Boil Group 1 for 2-5 minutes until dates are soft.
2. Place Group 1 in mixing bowl.
3. Beat on 1st speed for 10 minutes to mash dates.
4. Whilst mashed dates are still warm add Group 2 and mix on slow speed for 30 seconds.
5. Scrape down.
6. Beat on 2nd speed for 1 minute.
7. Scale at 450 g into an 18 cm sponge tin or at 700 g into a 20 cm sponge tin.
8. Bake at 160°C for 45 minutes (18 cm) or 60 minutes (20 cm).



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sticky Date