



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sticky Date

CHOCOLATE STICKY DATE CAKE (USING BAKELS STICKY DATE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Sticky Date Cake Mix	3.000
Egg	0.400
Water (Variable)	1.000
Chockex Supreme (grated)	0.600
Pettina Chocolate Paste	0.030
Total Weight:	5.030

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

METHOD

1. Place ingredients in mixing bowl.
2. Blend together on low speed for 30 seconds.
3. Scrape down.
4. Blend on 2nd speed for a further 30 seconds.
5. Scale at 650 g into an 18 cm round tin.

6. Oven temperature 170°C