

GLUTEN FREE CHOCOLATE CAKE OR MUFFINS (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

Ingredient	KG
Butter (softened)	0.125
Sugar	0.175
Total Weight:	0.300

Group 2

Ingredient	KG
Egg	0.250
Water	0.140
Total Weight:	0.390

Group 3

Ingredient	KG
Bakels Gluten Free Baking Mix	0.325
Cocoa Powder	0.050
Total Weight:	0.375

Group 4

Ingredient	KG
Dark Compound Chocolate Drops	0.050
Total Weight:	0.050

METHOD

1. Cream together Group 1.
2. Add Group 2 and mix on slow speed for 2 minutes.
3. Sieve together Group 3.
4. Blend in on slow speed for 1 minute.
5. Scrape down.
6. Mix for a further 1 minute on 2nd speed.
7. Add Group 4.
8. Deposit into cake tins and bake at 180°C for 20-25 minutes or until baked dependent on oven.
9. Bake muffins at 170°-180°C for 15-20 minutes dependent on oven.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake, Gluten Free, Muffin