





Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake, Vegan

MUD CAKE (USING BAKELS VEGAN CAKE MIX)

INGREDIENTS

Group 1

Ingredient Water (Variable) Bakels Vegan Cake Mix Cocoa Powder KG 0.495 1.000

0.070

Total Weight: 1.565





Group 2

Ingredient

Vegetable Oil Pettina Chocolate Paste 0.264 0.020

Total Weight: 0.284

METHOD

- 1. Place Group 1 ingredients into mixing bowl.
- 2. Blend on low speed for 1 minute.
- 3. Scrape down.
- 4. Blend on high speed for 2 minutes.
- 5. Commence blending on low speed whilst adding the vegetable oil and Pettina Choc Paste, mix for a total of 2 minutes.
- 6. Scale 550g into 18 cm x 4 cm tin.
- 7. Bake at 190°C for approximately 35-40 minutes.