



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Valentine's Day

# I "LOVE" CHOCOLATE BUNDT CAKE

## OVERVIEW

(Recipes makes 2 Bundt Cakes)

## INGREDIENTS

### Group 1

Ingredient	KG
<u>Bakels Choc Victoria Sponge Cake Mix</u>	1.000
Eggs	0.300
Water	0.250
Bakels RTU Sugar Syrup	0.200
<u>Chockex Chips Dark</u>	0.500
<u>Bakels Delight Imitation Cream</u>	0.250
<b>Total Weight:</b>	<b>2.500</b>

## METHOD

1. Place Bakels Choc Victoria Sponge Cake Mix, Eggs and Water into a mixing bowl and blend on slow speed to disperse powders.
2. Stop the mixer and scrape down.
3. Mix using a flat beater for 6 minutes on medium speed.
4. Scale 775g cake batter into each cake tin prepared with Tinglede.

5. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 45$  minutes or until baked.
6. While the cake is still hot, pour the Bakels RTU Sugar Syrup over the cakes.
7. Melt the Chockex Chips Dark in a bowl.
8. Add the Bakels Delight to the melted Chockex to form a Ganache.
9. Once the cakes have cooled down, place them on to a metal cooling rack and pour 375g ganache over each cake to cover.