



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Valentine's Day

I "LOVE" CHOCOLATE CAKE

OVERVIEW

(Recipe makes 2 Chocolate Cakes)

INGREDIENTS

Group 1

Ingredient	KG
Royalty Chocolate Cake Mix	1.000
Eggs	0.300
Water	0.250
Bakels RTU Sugar Syrup	0.200
Chockex Chips Dark	0.200
Bakels Delight Imitation Cream	0.100
Coconut	0.020
Total Weight:	2.070

METHOD

1. Place Bakels Royalty Choc 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 as desired into cake tins prepared with Tingle.
5. Bake at $\pm 180^{\circ}\text{C}$ for ± 40 minutes or until baked.
6. While the cake is still hot, pour 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. Spread 150g chocolate ganache on top of each cake.
10. Sprinkle 10g Coconut over each cake.
11. Using melted Chockex Chips, create some heart shapes to place on top of the cake.