



BAKERY INGREDIENTS SINCE 1904

Recipe Inspiration

VALENTINE'S DAY SERIES



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1 "Love" Chocolate Cake



(Recipe makes 2 Chocolate Cakes)

INGREDIENTS

	KG
Bakels Royalty Choc 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

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 Tinglide.
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.

1 "Love" Mini Chocolate Cakes

(Recipe makes 22 Mini Cakes)

INGREDIENTS

	KG
Bakels Choc Victoria Sponge Cake Mix	1.000
Eggs	0.300
Water (I)	0.250
Chockex Chips Dark	0.500
Bakels Delight Imitation Cream (I)	0.250
Bakels Choccomousse Mix	0.500
Cold Water	0.600
Bakels Delight Imitation Cream (II)	0.400
Bakels Dark Choc Block for shavings	0.440

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 as desired into mini cake tins or muffin tins prepared with Tinglide.
5. Bake at $\pm 180^{\circ}\text{C}$ for ± 45 minutes or until baked.
6. Melt the Chockex Chips Dark in a bowl.
7. Add the Bakels Delight to the melted Chockex to form a Ganache.
8. Place the mini cakes on to a metal cooling rack and pour 80g ganache over each cake to cover.
9. Place Cold water, Bakels Delight (II) and Choccomousse Mix into a bowl.
10. Blend on slow speed for 1 minute.
11. Stop the mixer and scrape down.
12. Whisk for 5 minutes on fast speed.
13. Decorate each cake with 70g chocolate mousse and 20g chocolate shavings.



1 "Love" Chocolate Muffins



(Recipe makes 10 Jumbo Muffins)

INGREDIENTS

KG

Bakels Euro Choc Cake Mix	1.000
Eggs	0.300
Water	0.250
Bakels Chockex Chips Dark	0.200
Bakels Delight Imitation Cream	0.100
Bakels Dark Choc Block for shavings	0.500

METHOD

1. Place Bakels Euro 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 greased or papered muffin tins.
5. Bake at $\pm 180^{\circ}\text{C}$ for ± 30 minutes or until baked.
6. Melt the Chockex Chips Dark in a bowl.
7. Add the Bakels Delight to the melted Chockex Chips to form a Ganache.
8. Pipe 10g of chocolate ganache into the middle of the muffin and 20g on top of the muffin.
9. Decorate with 50g Chockex Dark shavings.



1 "Love" Chocolate Cake Donuts

(Recipe makes 30 Donuts)

INGREDIENTS

KG

Cake Flour	1.000
Bakels 20% Sweet Premix	0.200
Wet Yeast	0.040
Water	0.560
Chockex Chips Dark	0.500
Bakels Delight Imitation Cream	0.250
Blackjack	0.020
Pieces of Chocolate cake	0.600

METHOD

1. Place Cake Flour, Bakels 20% Sweet Premix, Wet Yeast and Water into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 8 minutes. Mixing time depends on type of mixer used.
2. Total dough weight 1.800kg.
3. Dough temperature 28°C - 30°C .
4. Rest the dough for 10 minutes.
5. Scale the dough into 60g pieces and roll into a round shape.
6. Proof for 10 minutes in the prover.
7. Using a size 12 nozzle or small scone cutter make a hole in the middle of the dough.
8. Final proof 10 - 15 minutes in the prover.
9. Fry the donuts at 180°C .
10. Melt the Chockex Chips Dark and add the Bakels Delight to form a Ganache.
11. Mix the Blackjack into the Ganache.
12. Once Donuts have cooled down, dip them into the Ganache ($\pm 0.020\text{g}$ per Donut).
13. Decorate using pieces of chocolate cake and pipe 0.010g Ganache in the middle of the cake pieces.





1 "Love" Ruby Chocolate Donuts

(Recipe makes 30 Donuts)

INGREDIENTS	KG
Cake Flour	1.000
Bakels 20% Sweet Premix	0.200
Wet Yeast	0.040
Water	0.560
Bakels Ruby Choc Block	0.600
Bakels Delight Imitation Cream	0.150

METHOD

1. Place Cake Flour, Bakels 20% Sweet Premix, Wet Yeast and Water into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 8 minutes. Mixing time depends on type of mixer used.
2. Total dough weight 1.800kg.
3. Dough temperature 28°C - 30°C.
4. Rest the dough for 10 minutes.
5. Scale the dough into 60g pieces, roll out and then cut with a heart shaped cutter.
6. Proof for 10 minutes in the prover.
7. Using a size 12 nozzle or small scone cutter, make a hole in the middle of the dough.
8. Final proof 10 - 15 minutes in the prover.
9. Fry the donuts at 180°C.
10. Melt the Ruby Choc Block and add the Bakels Delight to form a Ganache.
11. Once Donuts have cooled down, dip them into the Ruby Ganache (± 0.020 g per Donut).
12. Decorate as desired.



1 "Love" Chocolate Swiss Roll

(Recipe makes 4 Swiss Rolls)

INGREDIENTS	KG
Pettina Instant Choc Sponge Mix	1.000
Eggs	0.800
Water	0.500
Bakels Delight Imitation Cream	0.400

METHOD

1. Place Pettina Instant Choc Sponge Mix, Eggs and Water in a mixing bowl and blend slowly to disperse powders.
2. Whisk on fast speed for 8 - 10 minutes.
3. Prepare baking tray with silicone paper.
4. Spread the batter evenly onto the baking tray.
5. Bake at 230°C for 7 - 10 minutes.
6. Place a plastic liner on the table and sprinkle White or Castor sugar all over the liner.
7. Flip the baked Swiss Roll sheet on to the sugared liner and top with whipped Bakels Delight Imitation Cream.
8. Roll and cut into 4 equal pieces.



1 "Love" Chocolate Filled Donuts

(Recipe makes 30 Donuts)

INGREDIENTS

	KG
Cake Flour	1.000
Water	0.560
Bakels 20% Sweet Premix	0.200
Wet Yeast	0.040
Chockex Chips Dark	0.400
Bakels Delight Imitation Cream	0.200
Blackjack	0.020

METHOD

1. Place cake flour, Bakels 20% Sweet Premix, Wet Yeast and water into a mixing bowl. Mix on slow speed for ±2 minutes and then on fast speed for 8 minutes. Mixing time depends on type of mixer used.
2. Total dough weight 1.800kg.
3. Dough temperature 28 °C – 30 °C.
4. Rest the dough for 10 minutes.
5. Scale the dough into 60g pieces and roll into a round shape.
6. Proof for 20 - 25 minutes inside the prover.
7. Fry the donuts at 180 °C.
8. Melt the Chockex Chips Dark and add the Bakels Delight to form a Ganache.
9. Mix the Blackjack into the Ganache.
10. Once Donuts have cooled down, make a hole in the side of the Donut with a small knife or nozzle and pipe 0.020g of the Ganache mixture into each Donut.
11. Sprinkle the Donut with White sugar.





1 "Love" Chocolate Bundt Cake

(Recipes makes 2 Bundt Cakes)

INGREDIENTS

	KG
Bakels Choc Victoria Sponge Cake Mix	1.000
Eggs	0.300
Water	0.250
Bakels RTU Sugar Syrup	0.200
Chockex Milk Chips	0.500
Bakels Delight Imitation Cream	0.250

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 Tinglide.
5. Bake at $\pm 180^{\circ}\text{C}$ for ± 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.



1 "Love" Chocolate No-bake Cake Pops

(Recipe makes 90 Cake Pops)

INGREDIENTS

	KG
Bakels Choc No-bake Slice Mix	2.000
Bakels Creamy Yellow Margarine	0.500
Water	0.200
Bakels Chockex Chips White	0.225
Bakels Chockex Milk Chips	0.225
Bakels Chockex Chips Dark	0.225
Bakels Ruby Pink Choc Block	0.225
Non Pareil	0.180

METHOD

1. Place Choc No-bake Slice Mix, Creamy Yellow Margarine and Water into a mixing bowl and mix using a flat beater.
2. Divide and roll the mixture into 30g balls.
3. Melt all of the different Chockex variants.
4. To secure the pop sticks, dip them into the melted chocolate before inserting them inside the cake pop balls.
5. Dip the balls into the various melted chocolate variants and sprinkle with Non Pareil (100's & 1000's) and allow to set.



1 "Love" Chocolate Marble Cake

(Recipe makes 3 Marble Cakes)

INGREDIENTS

	KG
Bakels European Cake Mix	1.000
Eggs	0.300
Water	0.250
Choc Paste	0.100

METHOD

1. Place European 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 450g into Madeira tins prepared with Tinglede.
5. Add 33g Choc Paste to the batter in each tin and swirl the paste into the batter using a teaspoon or pallet knife.
6. Bake at 180°C for 15 minutes.



1 "Love" Mini Cheesecake Chocolate Cakes

(Recipe makes 10 x 4-inch Mini Cakes)

INGREDIENTS

	KG
Bakels Choc Euro Cake Mix	1.000
Eggs	0.300
Water I	0.250
Bakels Continental Cheesecake	1.000
Water II	1.000
Bakels Chocolate Glaze	0.400
Coconut	0.100

METHOD

1. Place Choc Euro Cake Mix, Eggs and Water I into a mixing bowl and blend on slow to disperse powders.
2. Stop the mixer and scrape down.
3. Mix using a flat beater for 6 minutes on medium speed.
4. Scale 150g batter into 4-inch cake tins prepared with Tinglede.
5. Bake at 180°C for 15 minutes or until golden brown.
6. Once baked allow to cool and then cut cake horizontally into two equal halves.
7. Place Continental Cheesecake and Water II into a mixing bowl.
8. Whisk on fast speed for 6 minutes.
9. Once the cake has cooled down, top the bottom layer of cake with 200g of the Cheesecake mixture and then top with the other layer of cake.
10. Smooth out the Cheesecake with a pallet knife.
11. Top with 40g Chocolate Glaze and sprinkle with 10g coconut.



1 "Love" Kokomix Kisses

(Recipe makes 70 Kokomix Kisses)

INGREDIENTS

	KG
Bakels Kokomix	1.000
Water	0.400
Choc Paste	0.020
Chockex Milk Chips	0.700


























METHOD

1. Place the Kokomix and water into a mixing bowl.
2. Mix using a flat beater for 3 minutes on medium speed.
3. Add the Choc Paste and mix for 1 minute on medium speed.
4. Place the mixture into desired silicone shaped moulds.
5. Bake at 180°C for 20 minutes.
6. Melt the Chockex Milk Chips.
7. Once the Kokomix Kisses have cooled down, dip the bottom into the melted Chockex Milk Chips and allow to set.
8. Drizzle the Kokomix Kisses with the melted Chockex Milk Chips.

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recipes with Bakels
for Valentine's Day!

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YOUR ESSENTIAL BAKELS INGREDIENT LIST TO GET STARTED WITH
YOUR VALENTINE'S DAY TREATS!

CODE	PRODUCT	UOM	WEIGHT
13500	Tinglide		5.0 kg
13553	Ultrafry Sunflower Oil		20.0 ltr
15140	Creamy Yellow Margarine		25.0 kg
17520	20% Sweet Premix		25.0 kg
34580	Chocolate Glaze		5.0 kg
37220	Pettina Choc Sponge		25.0 kg
37250	Choc Victoria Sponge		12.5 kg
38155	Madeira Cake Mix		25.0 kg
38162	Euro Choc Cake Mix		12.5 kg
38165	Royalty Chocolate Cake Mix		25.0 kg
38400	No Bake Chocolate Mix		12.0 kg
38500	Kokomix		12.5 kg
41350	Non Pareil		5.0 kg
42820	Bakels Delight		1.0 ltr
43801	Choc Paste		1.0 kg
51402	Ruby Choc Block		5.0 kg
51404	Dark Choc Block		5.0 kg
51411	Chockex Chips Dark		10.0 kg
51460	Chockex Milk Chips		10.0 kg
51600	Chockex Chips White		10.0 kg
57920	Continental Cheesecake Mix		5.0 kg
76300	Chocomousse Mix		5.0 kg
91137	Coconut		3.0 kg
91144	RTU Sugar Syrup		2.0 ltr
91150	Blackjack		5.0 kg