



Cakes and Muffins - Sponge Premixes

Recipe No:
R301 - R301c

CHOCOLATE CAKE

USING PETTINA CHOCOLATE SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.400
	Eggs	0.550
	Butter or MORAH CAKE	0.300
	PETTINA CHOCOLATE SPONGE MIX COMPLETE	1.500
Total Weight		2.750

Method:

1. Soften the Butter or MORAH CAKE but do not melt.
2. Place ingredients in mixing bowl in above order.
3. Beat on top speed for approximately 4 minutes.
4. Oven temperature 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 9 bars scaled at 300g. 1 1/2 blocks scaled at 1.5kg.