



Cakes and Muffins - Slices

Recipe No:
R201 - R201c

CHOCOLATE RUM & RAISIN SLICE

USING [PETTINA CHOCOLATE CAKE MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|---------------------|----------------------------|--------------|-------|
| 1 | Water | 0.525 | 13% |
| | Eggs | 0.525 | 13% |
| | PETTINA CHOCOLATE CAKE MIX | 2.000 | 50% |
| | COLSET | 0.200 | 5% |
| | APITO RUM ESSENCE | 0.025 | 0.6% |
| 2 | Raisins | 0.750 | 18.5% |
| Total Weight | | 4.025 | |

- Method:**
1. Blend the Eggs and Water together.
 2. Add half the mixture to the mixing bowl.
 3. Add PETTINA CHOCOLATE CAKE MIX and COLSET.
 4. Blend on second speed for 1 minute and scrape down.
 5. Add remaining Eggs and Water.
 6. Blend 1 minute on slow speed followed by 5 minutes on top speed.
 7. Finally beat on second speed for 3 minutes.
 8. Add Group 2 and mix through.
 9. Bake at 175° for approximately 65 minutes.
 10. When cold ice with 900g RTU chocolate icing using PETTINICE RTU CHOCOLATE ICING.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One Standard Baking Tray