



## Cakes and Muffins - Slices

**Recipe No:**

**R201 - R201d**

### **CHOCOLATE WALNUT SLICE**

USING [PETTINA CHOCOLATE CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.525	14.4%
	Eggs	0.525	14.4%
	PETTINA CHOCOLATE CAKE MIX	2.000	54.8%
	COLSET	0.200	5.4%
2	Walnuts	0.400	11%
<b>Total Weight</b>		<b>3.650</b>	

**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 for 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°C for approximately 65 minutes.
10. When cold ice with 900g PETTINICE RTU CHOCOLATE ICING and sprinkle with 50g chopped Walnuts.

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

**Yield:** One Standard Baking Tray