



## Cakes and Muffins - Chocolate Cakes

**Recipe No:**

**R201 - R201e**

### **ZUCCHINI CHOCOLATE CAKE**

USING [PETTINA CHOCOLATE CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Eggs	0.525	13.8%
	Water	0.300	7.8%
	Natural Plain Yoghurt	0.300	7.9%
	Grated Zucchini	0.600	16%
	Mixed Spice	0.025	0.7%
	Cinnamon	0.025	0.7%
	Baking Soda	0.015	0.4%
	PETTINA CHOCOLATE CAKE MIX	2.000	52.7%

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<b>Total Weight</b>	<b>3.790</b>
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**Method:**

1. Blend Eggs and Water together.
2. Add half of the mix to mixing bowl fitted with paddle.
3. Add the PETTINA CHOCOLATE CAKE MIX all other ingredients.
4. Blend on second speed for 1 minute and scrape down.
5. Add the remaining Eggs and Water.
6. Blend for 1 minute on slow speed followed by 5 minutes on top speed.

**Notes:**

Bake at:  
Cup cakes 210°C for approximately 12 minutes  
Bar cakes 190°C for approximately 30 minutes  
Sheets 175°C for approximately 65 minutes

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

**Yield:** 15 bars scaled at 250g or One Standard Baking Tray