



## Cakes and Muffins - Chocolate Cakes

**Recipe No:**

**R201 - R201g**

### **APRICOT AND CHOCOLATE CAKE**

USING [PETTINA CHOCOLATE CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.525	14.2%
	Water	0.525	14.2%
	Bicarbonate of Soda	0.015	0.4%
	APITO APRICOT PASTE	0.025	0.7%
	PETTINA CHOCOLATE CAKE MIX	2.000	54.2%
2	Presoaked Apricots (chopped)	0.600	16.3%

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<b>Total Weight</b>	<b>3.690</b>
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**Method:**

1. Blend Eggs and Water together.
2. Add half of the mixture to the mixing bowl fitted with paddle.
3. Add remaining Group 1 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.
7. Add Group 2 and clear.
8. Bake at 190°C for approximately 30 minutes.

**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