



Cakes and Muffins - Slices

Recipe No:

R526 - R526b

CHOCOLATE RUM & RAISIN SLICE

USING [BAKELS SLICE BASE MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|----------------------------|--------------|
| 1 | Water | 0.525 |
| | Eggs | 0.525 |
| 2 | PETTINA CHOCOLATE CAKE MIX | 2.000 |
| | COLSET | 0.200 |
| | NZB RUM ESSENCE | 0.025 |
| 3 | Raisins | 0.750 |
| Total Weight | | 4.025 |

- Method:**
1. Blend the eggs and water together
 2. Add half of the mixture to the mixing bowl
 3. Add the PETTINA CHOCOLATE CAKE MIX and COLSET
 4. Blend on second speed for 1 minute and scrape down
 5. Add the 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°C for approximately 65 minutes
 10. When cool ice with 900g of chocolate icing using PETTINICE RTU CHOCOLATE ICING
- Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
- Yield:** Yield: One standard baking tray.