



Gluten Free - Cakes & Muffins

**Recipe No:**  
**R783 - R783A**

## **GLUTEN FREE MOIST CHOCOLATE CAKE**

USING GLUTEN FREE MOIST CHOCOLATE CAKE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GLUTEN FREE MOIST CHOCOLATE CAKE	1.000	50.1%
	Milk	0.540	27.1%
	Butter (softened)	0.170	8.5%
	Egg	0.285	14.3%

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<b>Total Weight</b>	<b>1.995</b>
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- Method:**
1. Put all ingredients in mixing bowl.
  2. Mix at low speed for 1 minute.
  3. Scrape down.
  4. Mix at second speed for 2 minutes.
  5. Scaling weight is as desired, depending on tin size.
  6. Baking temperature 180 C.
  7. Bake for approximately 40 minutes.

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