

Cakes and Muffins - Chocolate Cakes

Recipe No: R201 - R201a

CHOCOLATE CAKE

USING PETTINA CHOCOLATE CAKE MIX

Ingredient	KG	
Water	0.525	17.2%
Egg	0.525	17.2%
PETTINA CHOCOLATE CAKE MIX	2.000	65.5%
Total Weight	3.050	
 Blend egg and water together. Add half of the mixture to the mixing bowl. Add PETTINA CHOCOLATE CAKE MIX. Blend on second speed for 1 minute and scrape down. Add the remaining eggs and water. Blend 1 minute on slow speed followed by 5 minutes on top speed. Finally beat on second speed for 2 minutes. 		
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%)		
	Water Egg PETTINA CHOCOLATE CAKE MIX Total Weight 1. Blend egg and water together. 2. Add half of the mixture to the mi 3. Add PETTINA CHOCOLATE CAK 4. Blend on second speed for 1 mi 5. Add the remaining eggs and wa 6. Blend 1 minute on slow speed for 7. Finally beat on second speed for Bake at: Cup cakes 210°C for approximately Bar cakes 190°C for approximately Sheets 175°C for approximately 65	Water 0.525 Egg 0.525 PETTINA CHOCOLATE CAKE MIX 2.000 Total Weight 3.050 1. Blend egg and water together. 3. Add half of the mixture to the mixing bowl 3. Add PETTINA CHOCOLATE CAKE MIX. 4. Blend on second speed for 1 minute and 5. Add the remaining eggs and water. 6. Blend 1 minute on slow speed followed by 7. Finally beat on second speed for 2 minute Bake at: Cup cakes 210°C for approximately 12 minute Bar cakes 190°C for approximately 30 minute Sheets 175°C for approximately 65 minutes

Yield: 12 bars scaled at 250g or one standard baking tray