



## Cakes and Muffins - Chocolate Cakes

**Recipe No:**  
**R201 - R201a**

### **CHOCOLATE CAKE**

USING [PETTINA CHOCOLATE CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water	0.525	17.2%
	Egg	0.525	17.2%
	PETTINA CHOCOLATE CAKE MIX	2.000	65.5%

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<b>Total Weight</b>	<b>3.050</b>
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**Method:**

1. Blend egg and water together.
2. Add half of the mixture to the mixing bowl.
3. Add PETTINA CHOCOLATE CAKE MIX.
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 2 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:** 12 bars scaled at 250g or one standard baking tray