



## Cakes and Muffins - Chocolate Cakes

**Recipe No:**  
**R304 - R304c**

### **CHOCOLATE CAKE**

USING [PETTINA CHOCOLATE SUPREME](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter or MORAH CAKE	0.300	10.5%
2	Water	0.475	16.8%
	Eggs	0.550	19.5%
	PETTINA CHOCOLATE SPONGE SUPREME	1.500	53.2%

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<b>Total Weight</b>	<b>2.825</b>
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**Method:**

1. Soften Group 1, but do not melt.
2. Add Group 2 in mixing bowl in recipe order.
3. Beat on top speed for approximately 4 minutes.
4. Oven temperature 175°C.

**Notes:**

Finishing Ideas:

Dip in Bakels Truffle (chocolate, hazelnut, white)

Join two sponge drops together with jam and/or cream, dust with icing sugar

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

**Yield:** 9 Bar Cakes or 2 Block Cakes