



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R751 - R751b

CHOCOLATE CAKE SLAB Hi Vol Cake Margarine

USING HI-VOL CAKE MARGARINE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Hi Ratio Flour	0.800
	Cocoa Powder	0.340
	Castor Sugar	1.700
	Salt	0.020
	Milk Powder	0.100
	Hi Vol Cake Margarine	1.150
2	Eggs	1.350
	GLYCERINE	0.100
	VANILLA ESSENCE 101	0.000
3	Water	0.420
	Baking Powder	0.090
Total Weight		6.070

Method:

1. Mix Group 1 to a crumble consistency DO NOT MIX INTO PASTE
2. Add Group 2 gradually to Group 1 on slow speed. Then cream on second speed for 6 minutes
3. Add Group 3 and blend in.
4. Sieve together Group 4 and blend in. Add Group 5 and mix to a smooth batter.
5. Scale at 1.100grams into paper lined 10 x 7 tins.
6. Oven temperature 175°C.