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CHOCOLATE MOIST CAKE

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CATEGORY

Cakes, Muffins & Sponge

Products

INGREDIENTS

Group 1

 Ingredient
 KG

 APITO CHOCOLATE MOIST CAKE MIX
 0.500

 Water
 0.100

 Eggs
 0.200

 Total Weight: 0.800

Group 2

Ingredient KG
Vegetable Oil 0.220

Total Weight: 0.220

METHOD

- i. Mix Group 1 and Group 2 in mixing bowl and blend for 1 minute at 1st speed.
- ii. Scrape down the mixture.
- iii. Then mix for another 2 minutes at 2nd speed.
- iv. Measure Specific Gravity of batter by using 100 mL-volume SG Cup.
- v. Deposit 600 gm of batter into rectangular mould with 21.7 cm length X 10.5cm width.
- vi. Bake the cake at 160° C (top temperature) and 150° C (bottom temperature) for 60-70 minutes.