



CATEGORY

Cakes, Muffins & Sponge
Products

CHOCOLATE MOIST CAKE

INGREDIENTS

Group 1

Ingredient	KG
PETTINA AMERICAN BROWNIE	1.200
Eggs	1.000
PETTINA CHOCOLATE SPONGE MIX COMPLETE	0.800
Water	0.600
OVALETT SPECIAL	0.020
Total Weight: 3.620	

Group 2

Ingredient	KG
Oil	0.340
APITO CHOCOLATE EMULCO	0.040
Total Weight: 0.380	

METHOD

1. Blend Group 1 on low speed for 1 minutes. Scrape down.
2. Blend on 2nd speed for 4 minutes.
3. Scrape down.
4. Add Apito Chocolate Emulco and continue mixing on low speed, followed by vegetable oil, mix well.
5. Pour batter into rectangular baking trays which have been lined up with greased proof paper.
6. Spread evenly to cover about 3 cm height.
7. Slice generous amount of riped banana and mix into the batter.
8. Bake at 190°C for approximate 40 minutes.
9. When cool, decorate according to desire with Bakels RTU Chocolate Ganache.