



Cakes - Other varieties

**Recipe No:**

**R4141 - R414101/2011**

## **CHOCOLATE MOIST CAKE**

USING APITO CHOCOLATE MOIST CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	APITO CHOCOLATE MOIST CAKE MIX	0.500
	Water	0.100
	Eggs	0.200
	Cooking Oil	0.220
<b>Total Weight</b>		<b>1.020</b>

- Method:**
1. Blend in all ingredients on low speed for 1 minutes.
  2. Scrape down.
  3. Continue to blend on 2nd speed for 2 minutes.
  4. Scrape down.
  5. Pour batter into rectangular baking trays which has been lined up with greased proof paper.
  6. Spread evenly to cover about 800-850gm.
  7. Bake at 175-180°C for approximate 60 minutes.
  8. When cool, decorate according to desire with Bakels RTU Chocolate Ganache.