



CHOCOLATE MOIST LAYER CAKE

INGREDIENTS

Group A1

Ingredient	KG
<u>APITO CHOCOLATE MOIST CAKE MIX</u>	0.500
Eggs	0.700
<u>Ovalett Special</u>	0.030
Water	0.125
Total Weight:	1.355

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group B1

Ingredient	KG
<u>BAKELS BAKE STABLE CUSTARD MIX</u>	0.100
Water	0.250
Total Weight:	0.350



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake

Group B2

Ingredient
Whipped cream

KG
0.200

Total Weight: 0.200

Group B3

Ingredient
APITO CHOCOLATE EMULCO

KG
0.010

Total Weight: 0.010

METHOD

1. Put all ingredients (A1) into a bowl and beat on medium speed for 3 minutes.
2. Add ingredient (A2) and beat on low speed for 1 minute until even. Pour cake batter (650g) into the baking tray 12"x 12".
3. Bake at 200°C for 15 minutes.
4. Hand whisk all ingredients (B1) evenly.
5. Add in ingredient (B2) and mix well.
6. Add in ingredient (B3) and mix well.
7. Divide the cake into two equal parts. Spread chocolate cream filling on the surface of the first portion of the cake. Stack the 2nd portion of the cake on top and spread the remaining chocolate cream filling. Garnish and cut cake according to preference before serving.