



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration,
Christmas, Festive



FINISHED PRODUCT

Cake

CHOCOLATE MOUSSE LAYER CAKE

INGREDIENTS

Group A1

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

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group B1

Ingredient	KG
Mousse Mix	0.100
Water	0.125
Total Weight:	0.225

Group B2

Ingredient

BAKELS CHOCOLATE TRUFFLE

KG

0.250

Total Weight: 0.250

Group B3

Ingredient

Whipped cream

KG

0.250

Total Weight: 0.250

METHOD

1. Place all ingredients A1 into the a mixing bowl and beat at medium speed for 3 minutes.
2. Add ingredient A2 and beat on low speed for 1 minute or until evenly combined. Pour 650g cake batter into the baking tray (size 12"x 12").
3. Bake on 200°C for 15 minutes and set aside to cool.
4. Hand whisk all ingredients B1 until evenly combined.
5. Add in ingredient B2 and whisk until evenly combined.
6. Add in ingredient B3 and whisk until evenly combined.
7. Divide the cake into two equal parts. Spread chocolate filling on the surface of the first portion of the cake. Stack the 2nd portion of the cake on top. Decorate and cut to your desire shape.