BAKELS
BAKERY INGREDIENTS SINCE 1904

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GOLDEN LAVA CAKE

INGREDIENTS

Group 1

Ingredient	KG
Water	0.200
Oil	0.300
BAKELS GOLDEN LAVA CAKE MIX	0.500
	Total Weight: 1.000

METHOD

1. Blend in all ingredients on low speed for 1 minute.Scrape down the mixture.
2. Continue to blend on 2nd speed for another 2 minutes.
3. Pour batter into well greased baking tins.
4. Bake the cake at 195 - 210°C for 15 - 17 minutes depending on how soft or runny the cake center is preferred.
5. Allow to set for about 2 - 3 minutes after baking and serve warm.

Notes: Microwave for 20s at medium heat for reheating purposes.

CATEGORY

Cakes, Muffins & Sponge Products