

# GULA MELAKA LAVA CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Bakels Gula Melaka Lava Cake Mix	0.500
Corn Oil	0.265
Water	0.210
<b>Total Weight:</b>	<b>0.975</b>

## METHOD

1. Mix all ingredients in a mixing bowl and blend for 1 minute at 1st speed.
2. Scrape down the mixture and mix for another 2 minutes at 2nd speed.
3. Pour batter into greased baking moulds.
4. Bake at 195°C until the sides are firm and the centers are soft, about 15 minutes.
5. Let stand 2-3 minutes. Invert on individual plates and serve while warm.



## CATEGORY

Cakes, Muffins & Sponge  
Products