



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Festive, Summer



FINISHED PRODUCT

Cake, Cupcake, Dessert, Sweet
Food, Sweet Good

STRAWBERRY CHOCOLATE CAKE

INGREDIENTS

Group A1

Ingredient	KG
APITO CHOCOLATE MOIST CAKE MIX	0.500
Water	0.100
Eggs	0.200
Corn Oil	0.200
Total Weight:	1.000

Group A2

Ingredient	KG
BAKELS CHOCOLATE TRUFFLE	0.500
Fino Shortening	0.250
Total Weight:	0.750

Group A3

Ingredient	KG
BAKELS CHOCOLATE TRUFFLE	0.100
Total Weight:	0.100

METHOD

1. Whisk all ingredients in (A1) on low speed for 1 min then continue to whisk on medium speed for 2 mins.

2. **Pour into well-greased 9" baking mold and bake at 160°C for 70 mins then set aside to cool.**
3. **Mix all ingredients (A2) on medium speed for 2 mins.**
4. **Melt ingredient (A3) and pour on the side of the cake to have the dripping effect and decorate to your desire preference.**