



Cakes and Muffins - Chocolate Cakes

Recipe No:
38300 - 38300F

Bakels Butter Bars - Chocolate Cherry

USING [Pettina Chocolate Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Pettina Chocolate Cake Mix	3.000
	Butter	0.300
	Instant Clearjel	0.040
2	Egg	0.800
	Water (variable)	1.000
3	Cherries (chopped)	0.800
Total Weight		5.940

- Method:**
1. Place Group 1 in mixing bowl and whisk for 2-3 minutes on 2nd speed to rub butter through dry ingredients.
 2. DO NOT FORM A PASTE.
 3. Add half of Group 2 to mixing bowl.
 4. Whisk for 1 minute on low speed.
 5. Scrape down.
 6. Add the balance of Group 2.
 7. Whisk for 5 minutes on top speed, then for 2 minutes on 2nd speed.
 8. During the last few seconds of mixing, add Group 3.
 9. Finish folding Group 3 by hand.
 10. Oven temperature 190°C.
 11. To finish ice with pale maraschino icing.

Notes: Place half a cherry on diagonal corners of the bar. Place chocolate shavings down the middle of the bar.