

Cakes and Muffins - Chocolate Cakes

Recipe No: 38300 - 38300A

Chocolate Cake (using Pettina Chocolate Cake Mix)

USING Pettina Chocolate Cake Mix

Group	<u>Ingredient</u>	KG
	Pettina Chocolate Cake Mix	3.000
	Egg	0.750
	Water (variable)	1.200

Total Weight 4.950

Method: 1. Place ingredients into mixing bowl.

- 2. Whisk for approximately 1 minute on slow speed.
- 3. Scrape down.
- 4. Whisk on top speed for 5 minutes.
- 5. Whisk on second speed for 3 minutes.
- 6. Alternative Method for finer texture
- 7. Place ingredients into mixing bowl.
- 8. Blend on low speed for 1 minute.
- 9. Scrape down.
- 10. Blend on second speed for 10 minutes.
- 11. Oven temperature for muffins 210°C.
- 12. Oven temperature for bar cakes 190°C.
- 13. Oven temperature for block cakes 170°C.

Notes: If baking a tray of cake or large speciality occasion cake, line the baking tray or tin with a layer of cardboard before papering and bake on a lower temperature.