



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# EASTER CHOCOLATE CAKE

## OVERVIEW

(Recipe makes 4 Cakes)

## INGREDIENTS

### Group I

Ingredient

**Choc Victoria Sponge Mix**

Eggs

Water

KG

2.000

0.600

0.500

**Total Weight: 3.100**

### Group II

Ingredient

Margarine

Icing sugar

Cocoa Powder

KG

1.000

1.200

0.050

**Total Weight: 2.250**

## METHOD

1. Place all of the ingredients from Group I into a mixing bowl and mix on slow speed to disperse the powders.
2. Stop the mixer and scrape down.
3. Mix well using a flat beater on slow speed for 2 minutes and then on fast speed for 6 minutes.

4. Prepare the cake tins with Tinglede.
5. Deposit 750g batter into each cake tin.
6. Bake at 170°C for 35 – 40 minutes.
7. Remove the cakes from the cake tins and allow to cool.
8. Once cool, cut each of the cakes horizontally to make 3 equal layers per cake.
9. Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
10. Use 100g of buttercream icing between the layers of the cake and 300g to cover the cake.
11. Decorate as desired.