



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Valentine's Day

# I "LOVE" CHOCOLATE BUNDT CAKE

## OVERVIEW

(Recipes makes 2 Bundt Cakes)

## INGREDIENTS

### Group 1

Ingredient

**Bakels Choc Victoria Sponge Cake Mix**

Eggs

Water

Bakels RTU Sugar Syrup

**Chockex Chips Dark**

**Bakels Delight Imitation Cream**

KG

1.000

0.300

0.250

0.200

0.500

0.250

**Total Weight: 2.500**

## METHOD

1. Place Bakels Choc Victoria Sponge Cake Mix, Eggs and Water into a mixing bowl and blend on slow speed to disperse powders.
2. Stop the mixer and scrape down.
3. Mix using a flat beater for 6 minutes on medium speed.
4. Scale 775g cake batter into each cake tin prepared with Tinglede.
5. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 45$  minutes or until baked.
6. While the cake is still hot, pour the Bakels RTU Sugar Syrup over the cakes.
7. Melt the Chockex Chips Dark in a bowl.
8. Add the Bakels Delight to the melted Chockex to form a Ganache.

9. Once the cakes have cooled down, place them on to a metal cooling rack and pour 375g ganache over each cake to cover.