



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Valentine's Day

# I "LOVE" CHOCOLATE CAKE

## OVERVIEW

(Recipe makes 2 Chocolate Cakes)

## INGREDIENTS

### Group 1

Ingredient

**Royalty Chocolate Cake Mix**

Eggs

Water

Bakels RTU Sugar Syrup

**Chockex Chips Dark**

**Bakels Delight Imitation Cream**

Coconut

KG

1.000

0.300

0.250

0.200

0.200

0.100

0.020

**Total Weight: 2.070**

## METHOD

1. Place Bakels Royalty Choc 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 as desired into cake tins prepared with Tinglede.
5. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 40$  minutes or until baked.
6. While the cake is still hot, pour 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. Spread 150g chocolate ganache on top of each cake.
10. Sprinkle 10g Coconut over each cake.
11. Using melted Chockex Chips, create some heart shapes to place on top of the cake.