



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Valentine's Day

I "LOVE" MINI CHEESECAKE CHOCOLATE CAKES

OVERVIEW

(Recipe makes 10 x 4-inch Mini Cakes)

INGREDIENTS

Group 1

Ingredient

Bakels Euro Choc Cake Mix

Eggs

Water (I)

Continental Cheesecake Mix

Water (II)

Bakels Chocolate Glaze

Coconut

KG

1.000

0.300

0.250

1.000

1.000

0.400

0.100

Total Weight: 4.050

METHOD

1. Place Choc Euro Cake Mix, Eggs and Water I into a mixing bowl and blend on slow to disperse powders.
2. Stop the mixer and scrape down.
3. Mix using a flat beater for 6 minutes on medium speed.
4. Scale 150g batter into 4-inch cake tins prepared with Tingle.

5. Bake at 180°C for 15 minutes or until golden brown.
6. Once baked allow to cool and then cut cake horizontally into two equal halves.
7. Place Continental Cheesecake and Water II into a mixing bowl.
8. Whisk on fast speed for 6 minutes.
9. Once the cake has cooled down, top the bottom layer of cake with 200g of the Cheesecake mixture and then top with the other layer of cake.
10. Smooth out the Cheesecake with a pallet knife.
11. Top with 40g Chocolate Glaze and sprinkle with 10g coconut.