



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Brownie, Cake

CHOCOLATE CAKE WITH ORANGE AND LEMON

INGREDIENTS

Group Cake

Ingredient	KG	%
Bakels Choc Muffin and Cake Complete PF	1,000.000	54.10
Margarine	0.300	16.20
Water	0.400	21.60
Bakels Dark Truffle	0.150	8.10
Total Weight:	1,000.850	

Group Filling

Ingredient	KG	%
Bakels Orange Truffle	-	-
Bakels Lemon Filling	-	-
Total Weight:	0.000	

METHOD

Cake - all-in-one

1. Blend 1min at slow speed with a beater then 4 min on medium speed.
2. Fill a mold that is shaped with several holes in it.

Baking temperature: 180 °C

Baking time: ca 25 min depending on the size of the mold.

Filling

1. Fill the holes first with Lemon Filling and then with Orange truffle.
2. Decorate as desired.