



## CATEGORY

Confectionery



## FINISHED PRODUCT

Brownie, Dessert, No bake

# DOUBLE CHOCOLATE

## INGREDIENTS

### Group No Bake

Ingredient	KG	%
<u>Bakels No Bake</u>	1.000	77.00
Butter	0.200	15.30
Water	0.100	7.70
Total Weight: 1.300		

### Group Muffin & Cake

Ingredient	KG	%
<u>Bakels Choc Muffin &amp; Cake</u>	1.000	50.60
Rapeseed oil	0.325	16.40
Egg	0.350	17.80
Water	0.300	15.20
Total Weight: 1.975		

### Group Topping

Ingredient	KG	%
<u>Bakels Dark Truffle</u>	0.015	-
Cocoa powder	-	-
Total Weight: 0.015		

## METHOD

Step 1 : Mix No Bake and water for 1 min, then pour in the melted butter and stir to a homogeneous mass.

Step 2: Then mix Muffin& Cake with all the ingredients for about 5 min scraping down from the edges after a few minutes.

Step 3: Add 30g No Bake pulp in a silicon form, and then sprinkle in the muffin mixture above on to the edge.

Step 4: Bake off at 160C for 20 min

Step 5: When the cake is cold, it is taken out of the moulds and decorate with Bakel's Dark Truffles and if desired a little cocoa on.