



#### CATEGORY

Confectionery



#### OCCASION

Vegan



#### FINISHED PRODUCT

Cake

## VEGAN CHOCOLATE CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
<a href="#">Bakels Vegan Cake Mix</a>	0.950
Rapeseed oil	0.400
Water	0.400
Cocoa	0.050
<a href="#">Bakels Les Fruits Blueberry</a>	0.150
<a href="#">Bakels Chockex Premium Dark Vegan PF</a>	-
<a href="#">Bakels Dark Truffle Vegan PF</a>	-
<b>Total Weight:</b>	<b>1.950</b>

### METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the desired shape/ring almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for about 50 minutes.

Divide the cake into 3 layers. Spread about 150 g Les Fruits Blueberries on the first layer.

Put on the second layer and spread the whipped Vegan Dark Truffle.

Spread the whole cake with melted Vegan Dark Truffle.

Decorate as desired.