





### **CATEGORY**

Confectionery



## **OCCASION**

Vegan



#### **FINISHED PRODUCT**

Soft Cake

# **VEGAN CHOCOLATE MOCCA CAKE**

### **INGREDIENTS**

#### **Group Cake**

Ingredient	KG
Bakels Vegan Cake Mix	0.950
Rapeseed oil	0.450
Water	0.450
Cocoa	0.050
	Total Weight: 1.900

#### **Group Topping**

ingredient	NG
Bakels Dark Truffle Vegan PF	-
Aromatic Mocha Flavour	-
Bakels Chockex Premium Dark Vegan PF	-
Grated coconut	-
	Total Weight: 0.000

# **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 mold almost to the top.





Bake at 180°C deck oven/160°C rack oven for about 45 minutes.

Frosting:

Melt Dark Truffle Vegan PF and add Spanish Mocha Flavour. Decorate with grated coconut and decoration made of Chockex Dark Vegan PF.