



## CATEGORY

Cakes, Muffins & Sponge  
Products

# CHOCOLATE MOIST CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
PETTINA AMERICAN BROWNIE	1.200
Eggs	1.000
PETTINA CHOCOLATE SPONGE MIX COMPLETE	0.800
Water	0.600
OVALETT SPECIAL	0.020
<b>Total Weight:</b>	<b>3.620</b>

### Group 2

Ingredient	KG
Oil	0.340
APITO CHOCOLATE EMULCO	0.040
<b>Total Weight:</b>	<b>0.380</b>

## METHOD

1. Blend Group 1 on low speed for 1 minutes. Scrape down.
2. Blend on 2nd speed for 4 minutes.
3. Scrape down.
4. Add Apito Chocolate Emulco and continue mixing on low speed, followed by vegetable oil, mix well.
5. Pour batter into rectangular baking trays which have been lined up with greased proof paper.
6. Spread evenly to cover about 3 cm height.
7. Slice generous amount of riped banana and mix into the batter.
8. Bake at 190°C for approximate 40 minutes.
9. When cool, decorate according to desire with Bakels RTU Chocolate Ganache.