

Recipe No:
R201 - R201h

CHOCOLATE CINNAMON CAKE

USING PETTINA CHOCOLATE CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water	0.525	17.1%
	Eggs 6	0.525	17.1%
	PETTINA CHOCOLATE CAKE MIX	2.000	65.1%
	Cinnamon	0.020	0.7%
	APITO BUNSPICE ESSENCE	0.001	0.04%

Total Weight **3.071**

- Method:**
1. Blend the Eggs and Water together.
 2. Add half of the mixture to the mixing bowl.
 3. Add the PETTINA CHOCOLATE CAKE MIX and Cinnamon.
 4. Blend on second speed for 1 minute and scrape down.
 5. Add the remaining Eggs and Water.
 6. Blend for 1 minute on slow speed followed by 5 minutes on top speed.
 7. Finally add APITO BUNSPICE ESSENCE then beat on second speed for 3 minutes.
 8. Bake at 190°C for approximately 30 minutes

Notes: Bake at:
Cup cakes 210°C for approximately 12 minutes
Bar cakes 190°C for approximately 30 minutes
Sheets 175°C for approximately 65 minutes
Recipe percentages are on total batter / mix weight (100%)

Yield: 12 bars scaled at 250g or One Standard Baking Tray