





# OCCASION

**DISPLAY CONDITIONS** 

Ambient

**CATEGORY** 

Patisserie

Afternoon Tea



Cake

# **CHOCOLATE CHERRY LOAF CAKE**

## **INGREDIENTS**

### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.755
Oil	0.600
Egg	0.830
Cocoa powder	0.200
Glycerine	0.090
White chocolate chips	0.150
Cherry halves	0.200
	Total Weight: 4.825

### **METHOD**

Chocolate Cherry Loaf Cake





- 1. Using a beater, blend all ingredients together (except the chocolate chips and cherries) for 1 minute on slow speed.
- 2. Scrape down.
- 3. Beat on second speed for 5 minutes.
- 4. Fold in the chocolate chips and cherry halves.
- 5. Scale at approximately 400g into a loaf cake tin.
- 6. Sprinkle the top of the loaf cakes with chocolate chips and cherries.
- 7. Bake at 180°C (360°F) for approximately 35-40 minutes.