



LUXURY CHOCOLATE VALENTINE'S CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Cocoa powder	0.100
Water	0.388
Oil	0.300
Egg	0.415
Glycerine	0.045
Total Weight:	2.248

METHOD

Luxury Chocolate Valentine's Cake

1. Using beater, blend all ingredients for 1 minute on slow speed.
2. Scrape down.
3. Beat on slow speed for 6 minutes.
4. Deposit 1kg into a 9" heart tin.
5. Bake at 180°C for approximately 30 - 35 minutes.
6. Once cool, cut cake into three layers, put bottom layer onto a cake board and spread with chocolate buttercream (using 20% butter to Bakels Rich Chocolate Fudgice) and top with another layer. Cut a heart shape in the centre of the second layer with a cutter and stick to top with the buttercream.
7. Cream the sides and cover with chocolate sprinkles.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

8. Next, heat up some Rich Chocolate Fudgice and ice the top including the ring.