



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet  
Good

# RICH CHOCOLATE BUNDT CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	0.500
American Brownie Complete	0.500
Water	0.263
Oil	0.150
Egg	0.183
Chocolate chunks	0.150
<b>Total Weight:</b>	<b>1.746</b>

## METHOD

### Rich Chocolate Bundt Cake

1. Using a beater, blend dry ingredients together.
2. Add liquids and mix for 1 minute on slow speed.
3. Scrape down.
4. Beat on second speed for 5 minutes.
5. Add chocolate chunks and blend through on first speed.
6. Scale at approximately 1kg into a bundt tin.
7. Bake at 175°C for approximately 40 - 45 minutes.
8. Once cool, top with Bakels White Fudgice and Bakels Rich Chocolate Fudgice, then sprinkle with mini hearts.