



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cake, Confectionery, Sweet Good

# VEGAN MATCHA AND CHOCOLATE MARBLE LOAF CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Vegan Cake Complete	1.000
Water	0.420
Oil	0.220
<b>Total Weight:</b>	<b>1.640</b>

### Group 2

Ingredient	KG
Matcha tea powder	0.020
Cocoa powder	0.030
<b>Total Weight:</b>	<b>0.050</b>

## METHOD

1. Add all ingredients in group 1 into a bowl and mix for 1 minute on slow speed.
2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Divide the cake batter equally into 2.
5. Add matcha tea powder to one of the cake batters, and cocoa powder to one of the other cake batters.
6. Deposit 200g of one cake batter, and another 200g of the other cake batter and swirl them to create a marble effect.
7. Bake at 180°C (356°F) for 35-40 minutes.