



## Indulgent Chocolate Cake Mix

AB | MAURI



INDULGENT COLLECTION

## Crafted by Laura with bakers in mind.

- Contains 'Dark Chocolate Couverture' - for that extra indulgence.
- Crafted to give a consistent, moist, extra soft texture every time.
- Holds up inclusions, such as chocolate chips/cherries, enabling production of a wide range of exciting flavours.
- Suitable for producing loaf cakes, celebration cakes and traybakes.

**Just add** Egg  
Vegetable Oil  
Water

**Suitable for** Vegetarians

**Packaging** 12.5KG PureCraft™ Bag

**Shelf Life** 9 Months

### Recipe

	Small Recipe (kg)	Large Recipe (kg)
Indulgent Chocolate Cake Mix	1.000	12.500
Whole Egg	0.360	4.500
Vegetable Oil	0.215	2.700
Water	0.120	1.500
Total	1.695	21.200

### Method

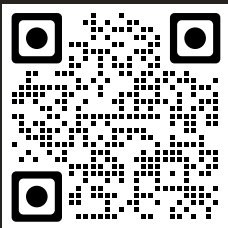
Place the mix into a mixing bowl fitted with a beater. Combine all the liquids and add over 1 minute on slow speed. Scrape down. Mix for 3 minutes on medium speed. Add any inclusions at this point and blend through.

### Scaling




6" R/Cake: 550-600g  
Loaf Cakes: 350-400g into a lined loaf cake tin  
Traybakes: 4kg into a 455mm x 760mm (18x30") greased and lined baking sheet.

### Baking

Round Cakes: 160°C (320°F) 50-55 minutes  
Loaf Cakes: 180°C (360°F) 40-45 minutes  
Traybakes: 180°C (360°F) 25-30 minutes



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### DID YOU KNOW...

Each cacao tree produces approximately 2,500 beans and it takes 400 beans to produce one pound of chocolate.