



Cakes, Muffins and Cookies - Cake Premixes

**Recipe No:**

**R200 - R200e**

## **CHOCOLATE SLICE WITH BUTTERSCOTCH TOPPING**

USING [PETTINA CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.600
	Eggs	0.500
	APITO CHOCOLATE PASTE	0.035
	PETTINA CAKE MIX	2.000
	Cocoa Powder	0.035
	Cake Crumbs	0.800

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<b>Total Weight</b>	<b>3.970</b>
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- Method:**
1. Place ingredients in mixing bowl in above order.
  2. Blend for approximately 1 minute on slow speed.
  3. Scrape down.
  4. Beat on second speed for 6 minutes.
  5. Line standard baking tray with shortcrust and spread thinly with raspberry jam.
  6. Top with the prepared cake batter and smooth off.
  7. Using a plain tube, pipe Butterscotch Filling using Recipe 526g through the cake batter.
  8. Oven temperature 190°C (374°F).
  9. Drizzle with CHOCKEX SUPREME and cut in fingers.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.