



Cakes, Muffins and Cookies - Cake Premixes

Recipe No:
R701 - R701c

RICH FUDGE CAKE

USING [PETTINA AMERICAN BROWNIE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	PETTINA AMERICAN BROWNIE MIX	3.000
	Eggs	0.525
	Water	0.800
1	APITO CHOCOLATE PASTE	0.150
2	Soya Bean Oil	0.425
Total Weight		4.900

Method: 1. Blend Group 1 together on slow speed for 1 minute. Scrape down.
2. Mix on slow speed for a further 2 minutes. Scrape down.
3. Continue to blend on second speed while adding the Soya Bean Oil in a slow stream. This is to be done over 2 minutes. Do not over mix.

4. For best results leave the Rich Fudge Mix to cool in baking tin after baking. To further enhance the chocolate flavour prepare a simple sugar syrup adding equal parts of brandy or whisky to the prepared syrup. Brush the top of cakes generously with this while cakes are still warm.

Notes: Oven temperature 160-170°C (320-338°F)

Yield: Yield: One standard baking tray or twelve 18cm x 4cm cakes scaled at 400g of Rich Fudge Mix.