

# **CHOCOLATE CAKE SLAB HI VOL CAKE MARGARINE**

# CATEGORY

Cakes & Muffins

### **INGREDIENTS**

#### Group 1

Ingredient	KG
Hi Ratio Flour	0.800
Cocoa Powder	0.340
Castor Sugar	1.700
Salt	0.020
Milk Powder	0.100
Hi Vol Cake Margarine	1.150
	0.100
Water	-

Total Weight: 4.210

#### Group 2

IngredientKGEggs1.350

Total Weight: 1.350

#### Group 3

Ingredient KG
Baking Powder 0.420

Total Weight: 0.420

## **METHOD**

Mix Group 1 to a crumble consistency DO NOT MIX INTO PASTE Add Group 2 gradually to Group 1 on slow speed. Then cream on second speed for 6 minutes Add Group 3 and blend in. Sieve together Group 4 and blend in. Add Group 5 and mix to a smooth batter. Scale at 1.100grams into paper lined  $10 \times 7$  tins. Oven temperature 175iC.