



CATEGORY

Slices

# CHOCOLATE RUM & RAISIN SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
Water	0.525
Eggs	0.525
COLSET	0.200
	0.025
<b>Total Weight:</b>	<b>1.275</b>

### Group 2

Ingredient	KG
PETTINA CHOCOLATE CAKE MIX	2.000
<b>Total Weight:</b>	<b>2.000</b>

### Group 3

Ingredient	KG
Raisins	0.750
<b>Total Weight:</b>	<b>0.750</b>

## METHOD

Blend the eggs and water together Add half of the mixture to the mixing bowl Add the PETTINA CHOCOLATE CAKE MIX and COLSET Blend on second speed for 1 minute and scrape down Add the remaining eggs and water Blend 1 minute on slow speed followed by 5 minutes on top speed Finally beat on second speed for 3 minutes Add Group 2 and mix through Bake at 175°C for approximately 65 minutes When cool ice with 900g of chocolate icing using PETTINICE RTU CHOCOLATE ICING