



**CATEGORY**

Slices

# CHOCOLATE RUM & RAISIN SLICE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	0.525	13.00
Eggs	0.525	13.00
PETTINA CHOCOLATE CAKE MIX	2.000	50.00
COLSET	0.200	5.00
APITO RUM ESSENCE	0.025	0.60
<b>Total Weight: 3.275</b>		

### Group 2

Ingredient	KG	%
Raisins	0.750	18.50
<b>Total Weight: 0.750</b>		

## METHOD

Blend the Eggs and Water together. Add half the mixture to the mixing bowl. Add PETTINA CHOCOLATE CAKE MIX and COLSET. Blend on second speed for 1 minute and scrape down. Add 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 175j for approximately 65 minutes. When cold ice with 900g RTU chocolate icing using PETTINICE RTU CHOCOLATE ICING.