



# CHOCOLATE SLICE WITH BUTTERSCOTCH TOPPING

## Ingredients

Group 1	
Ingredient	KG
Water	0.600
Eggs	0.500
APITO CHOCOLATE PASTE	0.035
PETTINA CAKE MIX	2.000
Cocoa Powder	0.035
Cake Crumbs	0.800

Total Weight: 3.970

Place ingredients in mixing bowl in above order. Blend for approximately 1 minute on slow speed. Scrape down. Beat on second speed for 6 minutes. Line standard baking tray with shortcrust and spread thinly with raspberry jam. Top with the prepared cake batter and smooth off. Using a plain tube pipe Butterscotch Filling using Recipe 526g through the cake batter. Oven temperature 190°C (374°F). Drizzle with CHOCKEX SUPREME and cut in fingers.



## Category

[Cake Premixes](#), [Cakes and Muffins](#)