

# RICH FUDGE CAKE

## INGREDIENTS

### Group 1

Ingredient	KG	%
PETTINA AMERICAN BROWNIE MIX	3.000	61.50
Eggs	0.525	11.00
Water	0.800	16.00
APITO CHOCOLATE PASTE	0.150	2.50

**Total Weight:** 4.475

### Group 2

Ingredient	KG	%
CANOLA OIL	0.425	9.00

**Total Weight:** 0.425

## METHOD

Blend Group 1 together on slow speed for 1 minute. Scrape down. Mix on slow speed for a further 2 minutes. Scrape down. Continue to blend on second speed while adding the Canola Oil in a slow stream. This is to be done over 2 minutes. Do not over mix. Deposit into paper-lined baking tray or cake tins. Baking temperature 170°C. Do not overbake. 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.



## CATEGORY

Cakes & Muffins