



CHOCOLATE ORANGE CAKE

OVERVIEW

This is all time best combination of orange and chocolate gives a perfect accompaniment for Hi-tea.

INGREDIENTS

Group 1

Ingredient	KG
Super Moist Egg-Free Cake Mix	1.000
Water	0.450
Oil	0.250
Melted Butter	0.100
Bakels Apito Chocolate Emulco	0.025
Bakels Apito Orange Paste	0.025
Total Weight:	1.850

METHOD

- Mix all ingredients in mixing bowl together except Oil and Butter.
- Mix on slow speed for 1 minute.
- Mix for 4 minutes at Fast speed.
- Add butter and oil and mix for 1 minutes at slow speed.
- Divided the batter into two parts.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Teacake

- Add Apito chocolate & Apito Orange to separate batter.
- Pour the batter in cake mould to form the marble effect.
- Bake at 180⁰ C for 30 mins.