





# **CATEGORY**

Bakery



#### FINISHED PRODUCT

ChocoLava Egg-Free Cake Mix

# **CHOCOLAVA EGG-FREE CAKE MIX**

## **INGREDIENTS**

#### Group 1

Ingredient
ChocoLava Egg-Free Cake Mix
Water
Oil

Total Weight: 1.650

KG

1.000

0.400

0.250

## **METHOD**

#### CHOCO LAVA EGG-FREE CAKE MIX

- 1. Take CHOCO LAVA EGG-FREE CAKE MIX, water & oil in the mixing bowl.
- 2. Mix for 1 minute on slow speed using flat blade.
- 3. Scrap down.
- 4. Mix for 2 minutes on medium speed.
- 5. Then mix for 1 minute on slow speed.
- 6. Pour the batter in desire mould.
- 7. Bake at 190°c for 10-12 minutes.