



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Teacake

CRANBERRY WALNUT AND CHOCOLATE CAKE

OVERVIEW

Sharp tangy note of cranberry goes well with chocolate, while walnuts creates a perfect balance in every slice.

INGREDIENTS

Group 1

Ingredient

Super Moist Egg-Free Cake Mix

Water	1.000
Oil	0.450
Melted Butter	0.250
Dark Chocolate- Melted	0.100
Dried Cranberry	0.100
Walnut	0.050
Total Weight: 2.000	

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.
- Pour the batter in cake mold, decorate the top with some cranberries and walnuts.
- Bake at 180⁰ C for 30 mins.