

- Product Name** : **CHOCOLAVA EGG-FREE CAKE MIX**
- Ingredients** : Refined Sugar, Refined Wheat Flour (Maida), Milk Solids, Cocoa Powder {Cocoa Solids, Acidity Regulator [INS 501 (i), INS 524]}
- Physical Appearance** : Dark brown free flowing powder
- Product Description** : A complete egg free dark chocolate powdered mix for top quality Choco lava Cakes. The ingredients contained in the Bakels Choco lava ensure production of fine texture.
- Suggested Recipe** :
- | Sr. No. | Ingredients Name | Quantity (g) |
|------------------------------|------------------------------|--------------|
| 1 | CHOCO LAVA EGG-FREE CAKE MIX | 1000 |
| 2 | Water | 400 |
| 3 | Oil | 250 |
| Total Batter Quantity | | 1650 |
- Method** :
- Take CHOCO LAVA EGG-FREE CAKE MIX, water & oil in the mixing bowl.
 - Mix for 1 minute on slow speed using flat blade.
 - Scrap down.
 - Mix for 2 minutes on medium speed.
 - Then mix for 1 minute on slow speed
 - Pour the batter in desire mould.
 - Bake at 190°c for 10-12 minutes.
- Product Benefits** : CHOCOLAVA EGG-FREE CAKE MIX is made with rich dark unsweetened cocoa powder which is an excellent source of healthful polyphenols.
- Shelf life** : Best before 6 Months from date of manufacture
- Packaging** : 25kg in Kraft Bag (25x1kg)
- Storage** : Store in cool, dry & hygienic conditions.
Store away from direct heat & sunlight.

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