

CHOCOLATE FUDGE CAKE MIX & CHOCOLATE FUDGE ICING MIX

"serving suggestion"

CHOCOLATE FUDGE CAKE MIX

METHOD:

- Place mix in machine bowl fitted with a beater
- Gradually add half the water and blend to a paste consistency at slow speed
- Gradually blend in remaining water on slow speed
- Scrape down thoroughly
- Mix for 1 minute on slow speed
- Bake

SCALING/BAKING GUIDELINES

Please see column 2

INGREDIENTS	1 BAG RECIPE			
	kg	g	lbs	oz
Chocolate Fudge Cake Mix (327-12)	12	500	27	8
Water	6	250	13	12
TOTAL	18	750	41	4

INGREDIENTS	SMALLER RECIPE			
	kg	g	lbs	oz
Chocolate Fudge Cake Mix (327-12)	3	000	7	0
Water	1	500	3	8
TOTAL	4	500	10	8

SCALING GUIDELINES

18cm - 7" Round:	225g (8oz)
23cm - 9" Round:	450g (1lb)
25cm - 10" Round:	700g (1lb 8oz)
450g - 1lb Loaf Tin:	360g (13oz)
Cupcakes:	42g (1 1/2lb)

TEMPERATURE GUIDELINES

18cm - 7" Round:	185°C - (370°F)
23cm - 9" Round:	185°C - (370°F)
25cm - 10" Round:	185°C - (370°F)
450g - 1lb Loaf Tin:	180°C - (360°F)
Cupcakes:	190°C - (375°F)

BAKING GUIDELINES

18cm - 7" Round:	20 minutes
23cm - 9" Round:	25 minutes
25cm - 10" Round:	30 minutes
450g - 1lb Loaf Tin:	55 - 60 minutes
Cupcakes:	15 - 20 minutes

N.B. - For best results bake as single units using the recommended scaling weight and layer together two or more cake bases to achieve the required gateau depth



"serving suggestion"



Conversion weights have been rounded off for convenience. Use either **metric** or **imperial** quantities

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CHOCOLATE FUDGE CAKE MIX & CHOCOLATE FUDGE ICING MIX

CHOCOLATE FUDGE ICING MIX

METHOD:

- Place mix in machine bowl fitted with a beater
- Add water on slow speed
- Scrape down thoroughly
- Beat on medium speed until smooth - the consistency may be adjusted at this stage by blending in a little extra water on slow speed
- Eclair Topping:** Add approximately 200g (7 ³/₄fl.oz) hot water (approx. 80°C / 175°F) to every 1kg (2lb 4oz) of dry mix. The prepared topping is suitable for piping or dipping
- Chocolate Sauce (for profiteroles)**
- Add approximately 240g (8-9 ³/₄fl.oz) hot water (approx. 80°C / 175°F) to every 1kg (2lb 4oz) dry mix

N.B. - Allow Chocolate Fudge icing to set before close wrapping

If frozen: for best results remove wrapping before defrosting

INGREDIENTS	1 BAG RECIPE			
	kg	g	lbs	oz
Chocolate Fudge Icing Mix (302 - 12)	12	500	27	8
Hot water (approx)	1	800	4	0
TOTAL	14	300	31	8

INGREDIENTS	SMALLER RECIPE			
	kg	g	lbs	oz
Chocolate Fudge Icing Mix (302 - 12)	3	000	7	0
Hot water (approx)	0	450	1	0
TOTAL	3	450	8	0



CHOCOLATE FUDGE BROWNIES

METHOD:

- Blend all dry ingredients together
- Add water on slow speed
- Scrape down thoroughly
- Continue mixing on slow speed to form an even consistency
- Pour the batter onto a pre-lined baking sheet and spread to even thickness
- Bake
- Allow to cool in tray. When cold, tip cake sheet out, remove backing paper then turn over with baked surface uppermost
- Spread approximately 2kg (4lb 6oz) prepared Chocolate Fudge Icing (made with hot water) over top
- Finish with palette knife design and lightly sieve over cocoa powder (optional) before cutting into portions

SCALING/BAKING GUIDELINES

Scale: 76 x 46cm (30" x 18") sheet

Temperature: 185°C - (370°F)

Time: 25 minutes

INGREDIENTS	kg	g	lbs	oz
Chocolate Fudge Cake Mix (327 - 12)	1	750	3	14
Demerara Sugar	0	250	0	9
Chopped Walnuts	0	250	0	9
Water	0	750	1	10
TOTAL	3	000	6	10

CHOCOLATE FRUIT SLICE

METHOD:

- Place mix in machine bowl fitted with a beater
- Gradually add half the water and blend to a paste consistency at slow speed
- Gradually blend in remaining water on slow speed
- Scrape down thoroughly
- Add cherries, sultanas and currants
- Mix for 1 minute on slow speed
- Pour batter onto a pre-lined baking sheet and spread to an even thickness
- Bake

DECORATION

- When cooled top with melted chocolate fudge icing (see column 1 for method and ingredients list) and sprinkle with icing sugar
- Cut into squares or slices and add a decorative holly leaf for a festive theme

INGREDIENTS	kg	g	lbs	oz
Chocolate Fudge Cake Mix (327 - 12)	3	000	7	0
Water	1	500	0	9
Chopped Glace	0	400	0	9
Cherries				
Sultanas	0	250		
Currents	0	150	1	10
TOTAL	5	300	9	12



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