



# VEGAN CHOCOLATE CAKE MIX



"Serving Suggestion"

## VEGAN CHOCOLATE CAKE MIX

INGREDIENTS	KG
Vegan chocolate cake mix (4376-12)	12.500
Vegetable oil	3.312
Water	3.640
<b>TOTAL</b>	<b>19.452</b>

1. Place all dry mix in the machine bowl fitted with a beater attachment
2. Mix dry on 1st speed for 1 minute
3. Combine oil and water together, add over 1 minute on slow speed
4. Scrape down.
5. Mix for 2 minutes on 2nd speed
6. Add any inclusions and stir in on slow speed
7. Scale off, pour batter onto lined baking sheets/tins as required
8. Bake

## SCALING, TEMPERATURE & BAKING

Baking guide	Baking Temp	Baking Time
Loaf cake 370g	180°C	45-50 mins
Muffin 80g	200°C	30-35 mins
Foil 900g	190°C	30 mins
18x30 sheet 4500g	190°C	35-40 mins

## VEGAN CHOCOLATE CAKE MIX ADDITIONS:

**ADD RAISINS OR VEGAN CHOCOLATE CHIPS** or both into the batter or add to the top of muffins before baking

**GO BANANA'S** Add dried banana chips to the batter before baking

**CRUNCHY TOPS** Add organic/ vegan rice crispies to the loaf cake or muffins before baking

## AFTER BAKE & COOLING

- Decorate sheets, loaf cakes or muffins with ADM Chocolate Fudge Icing.
- Make up with hot water, pipe on to muffins or heat icing and dip/spin as required, try adding vegan chocolate shaving to a banana chip to finish your bake off