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## 10000073, 10000074, 10000075 - American Chocolate Crème Cake Concentrate - TIS

**American Chocolate Crème Cake Concentrate** is a powder concentrate for the production of a versatile batter suitable for making American style chocolate cakes in slab and unit form. Cake lines made from **American Chocolate Crème Cake Concentrate** will have a moist and tender crumb and a distinctive rich, dark chocolate flavour and colour. The batter and finished products are both freeze/thaw stable.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>American Chocolate Crème Cake Concentrate</b>	5.000	11	0	<ul style="list-style-type: none"> <li>• Blend <b>American Chocolate Crème Cake Concentrate</b>, sugar and flour together in a machine bowl fitted with a beater.</li> <li>• Add eggs to powder.</li> <li>• Beat for 1 minute on 1<sup>st</sup> speed and 3 minutes on 2<sup>nd</sup> speed.</li> <li>• On 1<sup>st</sup> speed, add the vegetable oil/water mixture and mix for 1 minute.</li> <li>• Scrape down and continue mixing for a further 3 minutes on 1<sup>st</sup> speed.</li> <li>• Suggested Scaling Weights: 30" x 18" sheet - 5kg (11lb). Small Loaf Cake - 300g (10½oz). Cup Cake - 65g (2¼oz).</li> <li>• Baking Times: 30" x 18" sheet - 40 minutes at 180°C (360°F). Loaf Cake - 50 minutes at 180°C (360°F). Cup Cake 30 minutes at 190°C (380°F).</li> </ul>
Heat Treated Cake Flour	2.000	4	6	
Caster Sugar	7.000	15	7	
Whole Eggs	5.000	11	0	
Vegetable Oil	4.000	8	13	
Water	3.000	6	10	
<b>Total</b>	26.000	57	4	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.