

**Chocolate Coffins**

**Ingredients:**

<b><u>Kgs</u></b>	<b><u>Lbs</u></b>	<b><u>Ozs</u></b>	
6.250	13	12	Macphie Chocolate Genoese Mix
0.900	2	0	Cake Margarine/Butter
2.500	5	8	Water
As required			5 <sup>th</sup> Ave Plain Chocolate
As required			5 <sup>th</sup> Ave White

**Total** 9.650kg 21 lb 4 oz

**Method:**

- Add **Macphie Chocolate Genoese Mix** to a machine bowl fitted with a beater.
- Add the margarine/butter to the powder.
- Beat for 1 minute on 1<sup>st</sup> speed.
- On 1<sup>st</sup> speed, add the water and mix for 1 minute.
- Scrape down and continue mixing for a further 4 minutes on 2<sup>nd</sup> speed.
- Reduce to 1<sup>st</sup> speed and mix for a further 1 minute.
  
- Scale at approximately 5kgs for and 18" x 30" sheet.
- Bake at 180C for 40 minutes.
- To finish, cut to shape, enrobe with 5<sup>th</sup>ave Plain Choc Icing and leave to set.  
Use 5<sup>th</sup> Ave White Icing to pipe a cross on top of the coffin.