

Chocolate and Berry Loaf

Ingredients:

IREKS Moist Cake Choco	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.310kg
Water	0.410kg
IRCA Coverdecor Dark	0.200kg
Mixed Berries	0.100kg
Freeze Dried Raspberries	0.005kg

**Method:**

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into a large, patterned, greased loaf tin
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the filled cake tin into a preheated oven
5. (180°C) and bake for initially 10-15 minutes.
6. Finish baking with open damper for 35-40 minutes.
7. Once cooled, heat the Coverdecor in the microwave in 30 second intervals until melted
8. Pour the Coverdecor over the loaf cake or pipe over using a piping bag
9. Decorate with mixed berries and freeze dried raspberries