

**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