

Dark Cherry and Chocolate Loaf Cake
-------------------------------------

**Ingredients:**

IREKS Moist Cake Choco	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.310kg
Water	0.410kg
Puratos Dark Cherry Filling	0.200kg
Craigmillar Double Fudge	0.400kg
Choc Icing SG	
Dobla White Chocolate Curls	0.020kg
Crushed Pistachios	0.010Kg
Cherries	10

**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, 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, fill a piping bag with the Puratos Dark Cherry Filling
8. Insert the piping bag straight into the cake, gently squeeze to inject the cherry filling, then move to the next evenly spaced spot and repeat
9. Fill a piping bag with Craigmillar Double Fudge Chocolate Icing and pipe on top of the cake
10. Decorate with Dobla White Chocolate Curls, crushed pistachios and cherries