

## 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