

CAKE, SPONGE & MUFFIN, SWEET GOODS

CHOCOLATE ESPRESSO BUNDT CAKE

The Chocolate Espresso Bundt Cake is a delectable coffee-infused dessert, boasting a moist and indulgent texture, and topped with a decadent dark chocolate glaze, making it the ultimate delight for coffee enthusiasts.

INGREDIENTS


INGREDIENTS
WEIGHT
CAKE

| | |
|----------------------------------|---------|
| Classic Choc Brownie Mudcake Mix | 1.000kg |
| Water | 0.450kg |
| Oil | 0.150kg |
| Melted Chocolate (Optional) | 0.150kg |

SUGAR SYRUP

| | |
|-----------------|---------|
| Caster Sugar | 0.270kg |
| Water | 0.200kg |
| Espresso Coffee | 0.050kg |

GLAZE

| | |
|-------------------------|---------|
| Water | 0.250kg |
| Thickened Cream | 0.150kg |
| Cocoa Powder | 0.100kg |
| Caster Sugar | 0.250kg |
| Dark Chocolate, Chopped | 0.200kg |

METHOD

CAKE
STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 2 minutes on slow speed.

STEP 4



Deposit into greased and floured Kugelhopf Bundt tin.

STEP 5

Bake at 160°C until baked through.

STEP 6

Transfer to wire rack to cool.

COFFEE SUGAR SYRUP

STEP 1

Bring sugar and water to the boil.

STEP 2

Remove from heat and stir in espresso coffee.

STEP 3

Lightly brush over cooked mud cake while it is still warm.

GLAZE

STEP 1

Combine water and thickened cream in a saucepan and bring to the boil.

STEP 2

Add cocoa powder and caster sugar and stir until combined. Continue to heat until mixture reaches 106°C.

STEP 3

Remove from heat and pour over chopped dark chocolate and mix until smooth.

STEP 4

Cool glaze to 37°C.

TIP

Glaze can be stored in refrigerator until ready to use, warm to 37°C before glazing cake.

ASSEMBLY

STEP 1

Place cake on a wire rack with a drip tray beneath and pour glaze over the cake, covering entirely.

STEP 2

Decorate as desired.



Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Choc Brownie Mix 15kg, Product Code: 102059



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.