



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



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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.



MAURI™
Baking better together



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