

CAKE, SPONGE & MUFFIN, SWEET GOODS

MARBLED CHOCOLATE SLICE

This Marbled Chocolate Slice is the perfect blend between a dark chocolate and vanilla cake slice, creating a visually appealing swirl and perfect flavour combination.

**INGREDIENTS****INGREDIENTS**

SLICE

Classic Crème Muffin Mix

Egg

Water

Oil

FILLING

Dark Chocolate Melted

Dark Chocolate Chips

WEIGHT

1.000kg

0.360kg

0.210kg

0.300kg

0.200kg

0.120kg

METHOD**SLICE****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 5 minutes on medium speed.

STEP 4

Split the batter into 2 halves. In one half, mix the melted dark chocolate. Leave the other half as is.

STEP 5

Deposit alternate spoonful of the two mixtures into a paper lined baking tray and gently mix to create a marble effect.

STEP 6

Sprinkle dark chocolate chips over the top.



STEP 7

Bake at 200°C until baked through.

STEP 8

Transfer to wire rack to cool.

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

Product Name: Classic Crème Muffin Mix 15kg, Product Code: 102792