



CAKE, SPONGE & MUFFIN, SWEET GOODS

ESPRESSO BUNDT CAKE

Experience the ultimate indulgence with espresso bundt cake. With its moist, velvety texture and a burst of rich chocolate and coffee flavour, this cake is a coffee lover's dream come true.



INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Instant Coffee	0.015kg
SHINY DARK CHOC GLAZE	
Water	0.250kg
Thickened Cream	0.150kg
Cocoa Powder	0.100kg
Caster Sugar	0.250kg
Dark Chocolate	0.200kg

METHOD

CAKE

STEP 1

Combine water, oil and mix in a mixing bowl.

STEP 2

Using a beater, mix on low speed for 2 minutes. Scrape bowl.

STEP 3

Mix for 4 minutes on medium speed.

STEP 4

Combine instant coffee with 1/3 of the mixed batter.

STEP 5

Add coffee batter back to remaining batter and swirl through.



CUSTOMER SERVICE

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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.



STEP 6

Deposit 90g batter into greased mini bundt tray or other baking tins as desired.

STEP 7

Bake at 170°C for 30-35 minutes or until fully baked.

SHINY DARK CHOCOLATE GLAZE

STEP 1

Combine water and cream and bring to the boil.

STEP 2

Add cocoa powder and sugar. Mix and continue cooking to 106°C.

STEP 3

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

STEP 4

Keep refrigerated until required.

STEP 5

Warm desired quantity of chocolate glaze to approximately 37°C.

STEP 6

Glaze cake as desired and allow to cool.

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

Product Name: Classic Madelena Rich Cake Mix MB, Product Code: 102514