





Confectionery



Soft Cake

CHOCOLATE & ALMOND CAKE

INGREDIENTS

Group Cake

Ingredient

Bakels Chocolate Muffins

Oil

Water

Group Filling

Ingredient

Bakels Semla filling Viktoria

Group Topping

Ingredient

Bakels Light Truffle
Bakels Speculoos Crumb

METHOD

Mix all ingredients for 1 minute on the 1st gear, scrape down, mix for 5 minutes on the 2nd gear.

Fill with Semla Filling Viktoria.

KG 1.000

0.450 0.400

Total Weight: 1.850

KG

Total Weight: 0.000

KG

Total Weight: 0.000





Baking temperature: 180°C Baking time: approx 35 minutes

Top with melted Light Truffle mixed with Speculoos Crumb.