



**CATEGORY**

Confectionery



**OCCASION**

Vegan



**FINISHED PRODUCT**

Soft Cake

# VEGAN CHOCOLATE MOCCA CAKE

## INGREDIENTS

### Group Cake

Ingredient

[Bakels Vegan Cake Mix](#)

Rapeseed oil

Water

Cocoa

KG

0.950

0.450

0.450

0.050

**Total Weight: 1.900**

### Group Topping

Ingredient

[Bakels Dark Truffle Vegan PF](#)

[Aromatic Mocha Flavour](#)

[Bakels Chockex Premium Dark Vegan PF](#)

Grated coconut

KG

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**Total Weight: 0.000**

## METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the mold almost to the top.

Bake at 180°C deck oven/160°C rack oven for about 45 minutes.

Frosting:

Melt Dark Truffle Vegan PF and add Spanish Mocha Flavour. Decorate with grated coconut and decoration made of Chockex Dark Vegan PF.