

P&C Mozaic Cake



Chocolate/ Pandan Coconut Cake

Cake Flour	390	g
Baking Powder	14	g
Salt	3	g
Unsalted Butter	227	g
Granulate Sugar	200	g
Eggs	4	nos
Milk	300	g
GH Chocolate/ Pandan Coconut Emulco	12	g

Chocolate Ganache

Dark Chocolate Compound	250	g
Heaving Whipping Cream	250	g

Preparation Time : 10 minutes

Baking Time : 45 minutes

Makes two 6' X 2' cake

Directions:

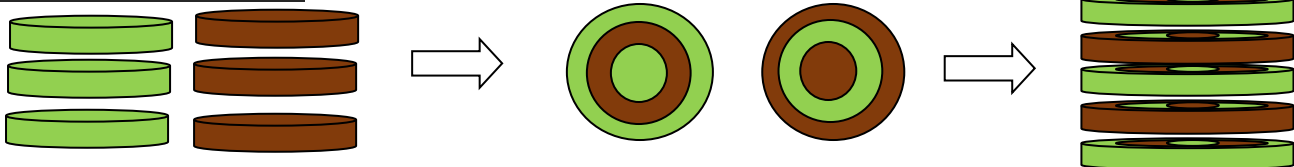
For Chocolate/Pandan Coconut Cake

1. Preheat oven to 180°C (356°F) and line two(2) 6 inch cake tin. Sift dry mixture of baking powder and flour together in separate bowl.
2. In the mixing bowl, whisk butter, sugar, and salt till fluffy, add in eggs, and continue to beat until well incorporated. Alternatively pour in milk and flour mixture till well incorporated.
3. Divide the batter into two batches (each weighs around 600g), and add in **GH Chocolate Emulco and Pandan Coconut Emulco** in each batch. Pour batter into tin and bake for 45 minutes or until a wooden toothpick, inserted in the middle comes out clean.
4. Remove from oven, and let it cool completely on wire rack before assembling.

For Chocolate Ganache

1. Break dark chocolate into smaller pieces.
2. Heat up the cream until it is just before boiling, turn off heat and pour on the dark chocolates.
3. Stir till well combined, chill it in refrigerator before using.

Assembling Instructions



Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com

