

Chocolate-Ginger Cakes using IREKS BROWNIE



IREKS BROWNIE	1.000 kg
Whole egg	0.400 kg
Vegetable oil	0.350 kg
Baking powder	0.010 kg
Orange peel, candied	0.250 kg
Ground ginger	0.005 kg
Water	0.200 kg
Total weight	2.215 kg

Pine nuts 0.200 kg

Mixing time: 2 – 4 minutes, medium speed

Scaling weight: 0.060 kg

Instructions for use: Mix all the ingredients on medium speed. Fill the batter into tins, sprinkle the cakes with pine nuts and bake.

Baking temperature: 180° C

Baking time: 15 – 20 minutes