

## Sacher Cake using IREKS CHOC MUFFIN-MIX



Recipe for 4 cakes of Ø 18 cm

|                       |                 |
|-----------------------|-----------------|
| IREKS CHOC MUFFIN-MIX | 1.000 kg        |
| Whole egg             | 0.420 kg        |
| Vegetable oil         | 0.380 kg        |
| Water                 | 0.200 kg        |
| <b>Total weight</b>   | <b>2.000 kg</b> |

Beating time: 2 – 4 minutes

Scaling weight: 0.500 kg

Instructions for use: Beat all ingredients on fast speed. Fill the batter into the cake hoops and bake. After cooling, cut the bases once, fill and spread with apricot jam. Afterwards cover the bases with coating and decorate as desired.

Baking temperature: 180° C, with closed damper

Baking time: 45 – 50 minutes