



# CHOCOLATEY TEA CAKE



## WHAT YOU NEED

### TO MAKE A PERFECT BATTER



Pillsbury™ Egg Free  
Tea Time Choco Mix  
1 Kg



Water 430 g



Refined Oil 225 g

### TO MAKE IT GORGEOUS

Dark Chocolate  
Ganache 500 g



Salted Peanuts  
100 g



## METHOD

### READY, SET, GO

- 1. Scrape the mixing bowl**  
From the sides and bottom.
- 2. Mix ingredients**  
Use slow speed using paddle attachment and mix for 1 minute.
- 3. Mix again**  
Keep mixing the batter for 3 minutes on medium speed.
- 4. Pour**  
Choose your favourite mould and pour the batter into it. We went for a rectangular one this time!



# CHOCOLATEY TEA CAKE



## METHOD

### HEATING & COOLING

1. **Bake at:**  
170°C.
2. **Bake for:**  
30-35 minutes.
3. **Cooling:**  
Refrigerate for 2-3 hours.



### DRESSING

1. **Pour:**  
Warm the dark chocolate ganache and pour it over the cool cake.
2. **Garnish:**  
Use salted peanuts. You can also customise this as per your customer's preference.
3. **Chill:**  
Once again, chill the cake for 1-2 hours till the ganache sets in.



### FOR YUMMIEST RESULTS

1. **Chill For Sure**  
Always chill the cake before pouring ganache into it. This will help with an even coating of ganache over the cake.
2. **Pour in 2 stages**  
Ensure the ganache is poured in two stages. This will help in evenly coating of ganache over the cake.
3. **Give a Pro Tip**  
Tell your customers to warm the cake for 30 seconds before having it. Trust us, they will keep coming back!

