

Moist & Muddy Mexican Chocolate Cake

**Green
house**
Your Solution For BARESCA



Mexican Chocolate Cake

Cake Flour	125 g
Sugar	200 g
Cocoa Powder	15 g
Baking Soda	2 g
Baking Powder	5 g
Egg	50 g
Salt	2 g
Buttermilk	125
Oil	105 g
Boiling Water	110 g
GH CHOCOLATE CINNAMON EMULCO	15 g

Chocolate Ganache

Heavy Whipping Cream	135 g
Dark Chocolate	200 g

Preparation Time : 10 minutes

Baking Time : 45 minutes

Makes 7-inch Cake

Directions:

For Mexican Chocolate Cake

1. Preheat oven to 350° F/180°C. Line a 7 inch square cake tin with baking paper. Add flour, sugar, cocoa powder, baking powder, baking soda, salt to a large bowl and whisk till well combine.
2. Add buttermilk, oil, eggs, and **GH Chocolate Cinnamon Emulco** to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
3. Pour cake batter evenly into the prepared cake tin. Bake for 45 minutes or until a toothpick or cake tester inserted in the centre of the chocolate cake comes out clean.
4. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

For Dark Chocolate Ganache

1. Heat cream till just boiled and pour cream onto the dark chocolate, and stir till the chocolate melted and well combined.
2. Wrap and place in chiller to cool down. Slice cake into 3 layers, sandwich chocolate ganache between the cake layers, and frost the cake as preferred. Trim the sides, and slice into squares, to serve as individual portions.

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