



MARBLED CHOCOLATE SLICE

This Marbled Chocolate Slice is the perfect blend between a dark chocolate and vanilla cake slice, creating a visually appealing swirl and perfect flavour combination.

INGREDIENTS

INGREDIENTS	WEIGHT
SLICE	
Classic Crème Muffin Mix	1.000kg
Egg	0.360kg
Water	0.210kg
Oil	0.300kg
FILLING	
Dark Chocolate Melted	0.200kg
Dark Chocolate Chips	0.120kg

PRODUCTS

102792 Classic Crème Muffin Mix 15kg

METHOD

SLICE

1. Combine all ingredients in a mixing bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.



3. Mix for a further 5 minutes on medium speed.
4. Split the batter into 2 halves. In in one half, mix the melted dark chocolate. Leave the other half as is.
5. Deposit alternate spoonful of the two mixtures into a paper lined baking tray and gently mix to create a marble effect.
6. Sprinkle dark chocolate chips over the top.
7. Bake at 200°C until baked through.
8. Transfer to wire rack to cool.