

# Chocolate Cake using CHOCOLATE SPONGE CAKE MIX

Recipe for approx. 6 cakes of 20 cm (8 inches) Ø

**Sponge cake batter:**

CHOCOLATE SPONGE CAKE MIX	1.000 kg	2 lb 3.5 oz
Whole egg	0.750 kg	1 lb 10.5 oz
Water	0.300 kg	0 lb 10.5 oz
<b>Total weight</b>	<b>2.050 kg</b>	<b>4 lb 8.5 oz</b>

Mixing time: 12 minutes (with a wire whisk)

Specific gravity: 0.42 – 0.45

Scaling weight: 0.300 kg (10.5 oz)

Baking temperature: 200° C (390° F)

Baking time: approx. 30 minutes

**Filling cream:**

Cream	1.000 kg	2 lb 3.5 oz
Coating, dark	1.000 kg	2 lb 3.5 oz
<b>Total weight</b>	<b>2.000 kg</b>	<b>4 lb 7 oz</b>

Scaling weight: 0.200 kg (7 oz)

## Instructions for use:

Beat all the ingredients of the sponge cake batter, put into the prepared pans and bake. For the filling, boil the cream, pour over the chopped coating and mix until smooth. After cooling, beat everything slightly and fill the sponge cake bases. Subsequently, decorate as desired.

