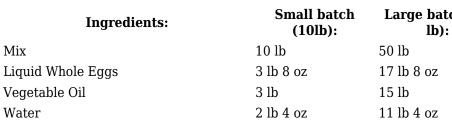
Commercial Recipe:

Dark Chocolate Cream Cake Base Instructions:





Large batch (50 Please Scan QR code for more information.

- $1.\ \mbox{Add}$ eggs to bowl, then add base mix. Mix 1 minute on low speed then 3 minutes on medium speed.
- 2. Add vegetable oil and water. Mix 1 minute on low speed.
- 3. Scrape bowl then mix 3 minutes on low.

Batter Temperature: 70-73°F. Bake Temperature: 365-375°F.