



Food For Thought Recipe and Allergen Card 'Chocolate' Fudge Cake

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	600g
Margarine	C000261	900g
Caster sugar	D001146	900g
Eggs		16
Baking powder	D001685	4 tsp
Cocoa Powder	D004309	300g
Cold Milk		300ml
Margarine		250g
Cocoa Powder		250g
Icing Sugar		1,800g

RECIPE METHOD – ALLERGENS

1. In a planetary mixer with the beater attachment, add the **margarine** and the sugar
2. Beat on a high speed for 10 minutes until pale and fluffy
3. Slowly mix in the **eggs**, one by one to prevent the mixture from splitting
4. Scrape down
5. Add the baking powder and cocoa to the **flour**
6. Add to the mixture and mix well
7. Pour mixture into tins, about half way up
8. Cook at 170°C for around 20-25 minutes or until the cake springs back to the touch or a skewer come out clean
9. Cool
10. Add the margarine, cocoa, cold milk and icing sugar to a mixing bowl and starting slowly, increasing the speed gradually, beat well
11. Top the cooled cake generously with the icing

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...