

Chocolate Log Cake

(Mauri Chocolate Moist Cake Mix)



Group 1

Mauri Chocolate Moist Cake Mix

Egg
Water
Cake Gel

Weight (gm)

1000
1200
250
35

Group 2

Oil

Weight (gm)

250

1. Preheat oven 210°C (top) 170°C (bottom).
2. Mix Group 1 ingredients for 1 minute at low speed.
3. Scrap down the bowl and change to high speed and mix for 7 minutes.
4. Gradually add in Group 2 and blend at slow speed for 1 minute.
5. Fill 750g batter into standard Swiss roll pan.
6. Bake for 12 minutes, baking conditions vary depending on batter scaling weight and oven characteristics.
7. Remove from oven and let it cool before rolling.

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Chocolate Butter Cream

(Creaming Margarine)



Group 1

Sugar
Water
Cocoa Powder

Weight (gm)

165
165
50

Group 2

Unsalted Butter (Soften)
Mauri Creaming Margarine

Weight (gm)

250
250

1. Using pot boil water and sugar until sugar dissolve, add in cocoa powder and stir until no lump, set aside until cool.
2. Using whisk whip unsalted butter and creaming margarine until fluffy.
3. Slowly add in sugar syrup until all syrup absorb in butter.
4. Change to high speed whip until creamy.

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