KUE BALOK (Chocolate Block Cake)

PT MANUNGGAL PERKASA

Ingredients :

• **MELATI** Flour	150 gr
• Granulated Sugar	35 gr
• Whole Egg	1 pieces
• Cake Stabilizer	5 gr
• Margarine	45 gr
• Dark Cooking Chocolate, grated	100 gr
• Cocoa Powder	10 gr
• Baking Powder	1 gr
• Vegetable Oil	15 gr
• Milk Powder	10 gr
• Vanilla	as needed
• Salt	1/4 tsp

Additional Ingredients:

• Dark Cooking Chocolate, grated	100 g

How to Make:

1. Melt margarine and dark cooking chocolate together. Stir until smooth and no lumps remain. Set aside.

2. Beat sugar, egg, vanilla, stabilizer (SP), and salt until the mixture is fluffy and increases in volume.

3. Sift together flour, milk powder, cocoa powder, and baking powder.

4. Mix the oil and egg mixture into the melted chocolate. Stir well. Gradually add in the sifted dry ingredients and mix until well combined.

5. Prepare molds by greasing them lightly with margarine. Pour in enough batter to fill halfway, then sprinkle a little grated chocolate in the center of each.

6. Bake in a preheated oven at 200°C (392°F) for approximately 30 minutes or until cooked through.

7. Remove from the oven and serve warm.

Yield: 8 pieces

RECOMMENDATIONS FOR FLOUR THAT CAN BE USED

Cita Rasa Pangan Berkualitas