



※圖片只供參考



## Cheese & Chocolate Cake Kit 自製芝士朱古力蛋糕

4548718737222

HK\$60



焗爐



所需時間 **50分鐘**

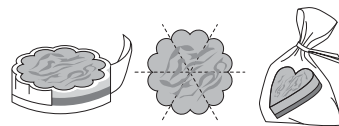
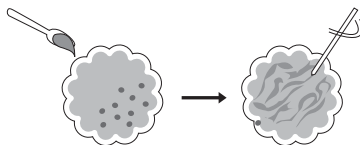


約**15厘米** **1個**

- **內附材料**  
芝士蛋糕粉110克、苦味朱古力20克、可可粉5克、紙製焗盤（直徑15厘米）1個、禮物袋連飾帶6套
- **自備材料**  
雞蛋1隻、鮮奶50毫升、無鹽牛油50克、50°C 熱水（適量）
- **使用器具**  
焗爐、微波爐、碗（1大3小）、微波爐容器、微波爐保鮮紙、攪拌器、膠刮刀、量匙、匙羹、竹籤、網架、刀

### 製作方法

- 1 將無鹽牛油放入耐熱容器內，蓋上保鮮紙，放入微波爐融化。（500瓦特需30-50秒）
- 2 將1湯匙已融化牛油及可可粉放入小碗內，用匙羹混和。
- 3 將朱古力放入另一小碗內，盛在50°C 熱水上並將朱古力融化。加入步驟2的材料，用匙羹拌勻。
- 4 從焗爐取出焗盤，以160°C 預熱焗爐。
- 5 將雞蛋、鮮奶、已融化牛油放入大碗內，用攪拌器拌勻，加入芝士蛋糕粉，攪拌約2分鐘至略帶白色，成為芝士蛋糕粉漿。
- 6 把步驟5的1/3芝士蛋糕粉漿倒入步驟3的碗內，用膠刮刀拌成朱古力粉漿。
- 7 保留1湯匙的朱古力粉漿備用，其餘的倒入紙製焗盤，用匙羹背鋪平。將芝士蛋糕粉漿倒在朱古力粉漿上，並把表面鋪平。
- 8 將備用的朱古力粉漿逐少置於芝士蛋糕粉漿面上，並用竹籤繪成花紋。
- 9 以焗盤盛載，用焗爐以160°C 烘焙30-35分鐘。用竹籤插入蛋糕內，如沒有蛋糕漿黏著則表示完成。
- 10 完成後，把蛋糕從5厘米高度放下一。置於網架上待涼後，沿虛線撕開焗盤。將蛋糕切成6等份的心型，放入禮物袋，縛上飾帶。



※完成後置於室溫，並盡早品嚐。



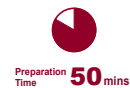
Happy Valentine



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### • Ingredients Included

Cheese Cake Mix 110g, Bitter Chocolate 20g, Cocoa Powder 5g, Paper Baking Mould (diameter 15cm) 1pc, Gift Bag with Ribbon 6sets

### • You will need

Egg 1pc, Milk 50mL, Unsalted Butter 50g, 50°C Hot Water (Some)

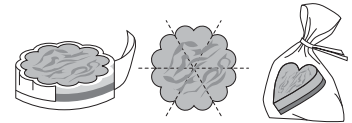
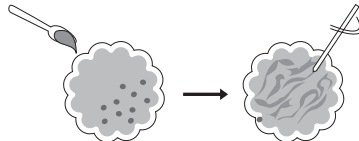
### • Utensils

Oven, Microwave Oven, Mixing Bowls (1 Large & 3 Small), Microwave Container, Microwave Plastic Wrap, Whisk, Spatula, Measuring Spoons, Spoon, Skewer, Wire Rack, Knife



## Directions

- Melt the butter in a container sealed with microwave plastic wrap in a microwave oven at 500W for 30~50 seconds.
- Mix 1 tablespoon of melted butter, cocoa powder in a small mixing bowl.
- Put the chocolate in another small mixing bowl. Set over a bowl of 50°C hot water to melt the chocolate. Add in the mixture in Step 2 and stir well with spoon.
- Take out the baking tray from the oven. Preheat oven at 160°C.
- Whisk an egg, milk and melted butter in a large mixing bowl. Add cheese cake mix and stir for around 2 minutes until pale to form the cheese cake mixture.
- Pour 1/3 of the mixture in step 5 into the mixture in step 3 and stir with a spatula to form the chocolate mixture.
- Reserve 1 tablespoon chocolate mixture and set aside. Pour the rest into the paper baking mould. Smooth with a spoon. Pour the cheese cake mixture on top of it and smooth the surface.
- Use the reserved chocolate mixture to draw pattern on the surface with skewer.
- Place it on the baking tray and bake at 160°C for 30-35 minutes until a skewer inserted in center comes out clean.
- Drop the cake from 5 cm height once after baked. After cooling on a wire rack, tear off the paper baking mould. Cut the cake into 6 equal heart-shaped portions. Wrap them in bags and tie with ribbons.



※ Keep at room temperature and consume as soon as possible.



Happy Valentine