

Chocolate Cake Recipe With Cocoanex-20 (Medium)

Recipe

INGREDIENTS	QUANTITY (g)		
DRY INGREDIENTS			
Flour	260		
Sugar	220		
Natural Cocoa Powder	14		
* NX 0357 Cocoanex-20 (Medium)	14		
Sodium Bicarbonate	8.45		
Baking powder	7		
Salt	4		
LIQUID INGREDIENTS			
Water	248		
Vegetable oil	89		
White vinegar	12		
Total 876.45			

* Cocoanex-20 (Medium) is an Allergen-free, nutritious and highly functional mix designed to partially replace cocoa powder without affecting the functionality, taste or color. Used with cocoa powder, it extends its utilization, and reduces heavy metal contents.

Instructions:

- 1. Set the oven to 350°F (180°C). Grease an 8-inch (20 cm) round cake pan with butter or oil and set aside.
- 2. In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. Stir until evenly blended.
- 3. Gradually add the water, oil, and vinegar to the dry mixture while whisking continuously. Mix until the batter is smooth and uniform.
- 4. Transfer the batter to the prepared cake pan. Spread it evenly with a spatula.
- 5. Place in the preheated oven and bake for 35–40 minutes, or until the top springs back when gently pressed and a toothpick inserted into the center comes out clean.

Ingredients:

Flour, water, sugar, vegetable oil, Cocoa powder, Cocoanex-20 (Medium) (Carob Powder, Rice Syrup Solid, Rice Flour, Sunflower oil), white vinegar, sodium bicarbonate, baking powder, salt.

Allergen:

Wheat

Approved by:	Julie Néron R&D/QA Director	Issue Date: May 1st, 2025	Version:
		Revised Date:	1
The information described above is offered sets for your consideration, investigation and independent verification. It is up to you to decide whether and how to use this information. Nexus			

Foods Inc. make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability or fitness for a particular purpose are herby disclaimed. Nexxus Foods Inc. assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.