



# Choco Pie

1 portion



## Ingredients

Blue Band Master Cake Margarine	150 gr
Butter	50 gr
Sugar/caster	150 gr
Whole eggs	100 g
Low protein flour	150 g
Baking powder	4 gr
Choco powder	50 gr
Vanilla extract	6 gr
Liquid milk	40 gr
Lemon juice	2 tbsp
Dark Compound Chocolate	

## Choco Frosting

Choco powder	50 gr
Refined sugar	180 gr
Margarine	20 gr
Butter	20 gr
Liquid milk	30 gr
Vanilla extract	4 gr

## Cooking Methods

### Preparing Choco Frosting

1. Mix all ingredients evenly.

### Cooking the Choco Pie

1. Mixer margarine, butter, sugar until well blended.
2. Put the eggs, shake until well blended.
3. Add other dry ingredients, mix well.
4. Put the liquid milk and vanilla extract, mix well.
5. Put the dough into the piping bag, piping around 5 cm in diameter.
6. Bake at 170°C for 10-15 minutes.
7. After ripe, cut using a round ring with diameter 6 cm. Insert filling choco frosting, patch 1 again, dip into the chocolate block that has been melted, let it cool.