



## ROCKY ROAD CAKE

It seems we have the Aussies to thank for Rocky Road. Back in 1853 merchants needed a way to sell goods, especially confections (expensive candy) that was damaged in the long transport to Australia. At that time there was a gold rush in the Melbourne area so there were many wealthy, but unsophisticated men in the area. Local merchants took advantage of the newly rich and uneducated palates. They combined their damaged chocolate with marshmallows, nuts and other fillers and sold it to the public as - you guessed it - Rocky Road. The name was a tip of the hat to the rocky road of travel the chocolate and other ingredients travelled from vendor to the waiting taste buds of consumers.

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For more insights and solutions please contact us: [WWW.DAWNFOODS.COM](http://WWW.DAWNFOODS.COM)



# ROCKY ROAD CAKE

## COMPOSITION

### For 1 Cake 18 cm

- 600 g *Brownie Batter*
- 250 g *Dawn Frosting Chocolate*
- 200 g *Dawn Glasage Chocolate*
- Peanut bars*
- Marshmallows*
- Roasted chopped Nuts*
- Dawn Delicreme Pikfein Caramel*

## BASIC RECIPES

### 1. Brownie Batter

- 1500 g *Dawn Cake Brownie Mix*
- 375 g *Water*
- 95 g *Vegetable oil*
- 1970 g Total**

### 2. Marshmallow

- 50 g *Dawn Sanatine*
- 150 g *Boiled water*
- 300 g *Dawn Silvia*
- 500 g Total**

## ASSEMBLY

- Sandwich** two layers with Dawn Frosting Chocolate
- Cover the cake with the same frosting lightly and let it chill for 20 minutes
- Pour melted Dawn Glasage Chocolate over the cake
- Top with mini marshmallows immediately
- Load the top of the cake with chopped or broken Snickers/Mars and chopped roasted nuts'
- Drizzle with Dawn Glasage Chocolate and Dawn Pikfein Caramel

## WORKING METHOD

### 1. Brownie Batter

- Mix** all ingredients for 3-4 minutes with a beater
- Deposit 300 g into rings or bake mold 18 cm
- Bake at 180°C (Deck oven) for 30-35 minutes

### 2. Marshmallow

- Pour** boiling water on the Sanatine powder and mix well
- Put into mixing bowl with Silvia and whip into a meringue
- Pipe stripes of meringue with round nozzle into bed of powder sugar and let it set
- Cut into pieces with scissors

Item Code	Product name	Packaging
0.01033711	Dawn Cake Brownie Mix	12,5 kg bag
8.02733.301	Dawn Glasage Chocolate	6 kg bucket
0.01298.737	Dawn Chocolate Frosting	4 x 1,7 kg tub in box
2.03652.114	Dawn Silvia	2 x 2,5 kg bag in box
2.03004.325	Dawn Delicreme Pikfein Caramel	5 kg bucket
2.03634.114	Dawn Sanatine	2 x 2,5 kg bag in box

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