



CHOCOLATE ORANGE GHOUL CAKE

COMPOSITION

For ... Cup Cakes

1. Bundt

- 1000 g Dawn Premium Crème Cake
- 350 g Egg
- 300 g Oil
- 200 g Water
- 20 Orange Flavor Color
- +/- Orange Color

Dawn Devils Chocolate Cake

1000 kg Batter

300 g Dawn Glossy Icing Chocolate

WORKING METHOD

Prepare standard recipe of cake mix then add desired amount of food coloring, orange and flavor color to vanilla crème cake.

Pour equal amount for each ring molder then marble swirl and bake.

BAKE TEMPERATURE: 180°C

BAKING TIME: 35-45 minutes

Let it cooldown, then drizzled with Glossy Icing Chocolate.

Decorate with Fondant Sublime for eyes.

Item Code	Product name	Packaging
0.00000.000	Dawn Premium Crème Cake	... kg
0.00000.000	Dawn Glossy Icing Chocolate	... kg