



DARK TOMB CAKE

COMPOSITION

for 4 cakes (18 x 8 cm, height 4 cm)

- 1600 g Cream Cake Chocolate mass
- 320 g Dawn Fruit Filled Black Cherry
- 400 g Dark crumbles

Decor

- Gravestones made of shortcrust pastry
- Dobla Halloween decor

1. Cream Cake Chocolate mass

- 1000 g Dawn Cream Cake Mix Chocolate (UTZ)
- 350 g Whole egg
- 225 g Water
- 300 g Vegetable oil
- 1875 g Total**

2. Dark Crumbles

- 1000 g Dawn Shortcrust Mix
- 150 g Sugar
- 80 g Cocoa powder
- 450 g Butter or margarine
- 1680 g Total**

3. Tombstones made of shortcrust pastry (black and white biscuits)

- 1000 g Shortcrust pastry
- 500 g Chocolate cake dough
- 1500 g Total**

WORKING METHOD

Add 300 g of Cream Cake Chocolate to the molds.
Pipe one stripe of fruit filling lengthwise.
Sprinkle with dark crumble and bake.

BAKING TEMPERATURE: 180°C

BAKING TIME: 25-30 minutes

After cooling down, insert grave stone and put on Dobla decor.

1. Muffin Mass Chocolate

Mix all ingredients slowly for 1 minute and with a flat beater at medium speed for 3 - 4 minutes.

2. Dark Crumbles

Process all ingredients into sprinkles.

3. Tombstones made of shortcrust pastry

Process all ingredients into a smooth shortcrust pastry.
Layer both shortcrust pastry so that a cross is formed in the cut.
Cool dough, then cut and bake about 3 - 4 mm thick.

BAKING TEMPERATURE: 190°C

BAKING TIME: about 10 minutes

TIP
Alternatively, the tombstone can also be made from a short pastry biscuit with a sprayed-on cross.

Item Code	Product name	Packaging
0.02404.036	Dawn Creme Cake Mix Chocolate (UTZ)	Bag 12,5 kg
8.03091.300	Dawn Delifruit® Classic Dark Cherry	Bucket 11 kg
2.03852.505	Dawn Shortcrust Mix	Bag 15 kg