

Chocolate Bundt Cake

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Bundt Cake silicone moulds / tins
Dawn® Scoop & Bake Batter - Double Chocolate 2kg
Dawn® White Fudge Icing
Dawn® Toffee Fudge Icing
Dawn® Plain Chocolate Curls
Toffee Fudge pieces

YIELD: 1 x 2kg tub = 4 large cakes 500g each or 40 small cakes 50g each

METHOD:

To begin, mix around the Dawn® Scoop & Bake - Double Chocolate batter with a spatula or spoon.

Scoop the batter into small Bundt cake shaped silicone moulds or Bundt cake tins.

Bake at around 160°C for 25-30 mins, depending on oven.

Warm the Dawn® White or Toffee Fudge Icing to 50°C.

Once the Bundt cakes are cool enough to handle, pipe, drizzle or spoon the icing over the top, covering the cake.

Decorate further by adding sprinkles of Dawn® Plain Chocolate Curls or toffee fudge pieces to offer individual treats or classic favorites.

Then display and sell!

Dawn®

Creating happiness™