

Christmas Chocolate Puddings

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Silicone Dome shaped moulds

Dawn® Scoop & Bake Batter - Double Chocolate

Dawn® White Fudge Icing

Sugared Christmas tree decoration or cherry

YIELD: 1 x 2kg tub = 33 x Puddings (60g)

METHOD:

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

Scoop the batter into each dome mould to fill the cavity.

Bake at around 160°C for 20-25 mins.

Allow to cool before taking the cake puddings out of the moulds.

Once cooled, turn out so the cake dome is sitting on the flat side.

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

Drizzle each cake pudding with the icing, don't completely cover all of the chocolate cake.

To finish, add a sugared Christmas tree decoration or make one from fondant icing. These can also be finished with festive fruit or a cherry.

Then display these mini festive puddings and sell!

Dawn®

Creating happiness™