

Mississippi Mud Pies

SKILL LEVEL

2



TIME

45^m



YOU WILL NEED:

Dawn® Scoop & Bake Batter - Double Chocolate

Dawn® Chocolate Crème Filling or Dawn® Crème Chocolat

TO DECORATE:

For the cupcakes

Dawn® Vanilla Frosting

Choc Muffin crumbles

Chocolate Decorations

For the cubes

Dawn® White Fudge Icing or
white chocolate

Choc Muffin crumbles

For the tarts

Dawn® Vanilla Frosting

Chocolate Fudge Icing

and Chocolate curls

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

METHOD: Cupcakes

Deposit 50g Dawn® Scoop & Bake Batter - Double Chocolate into muffin cups. Pipe a bit (10g) of Dawn® Chocolate Crème Filling into each. Bake at 160°C for 20-25 minutes in a fan oven, then allow to cool. Mix together Dawn® Crème Filling and Dawn® Vanilla Frosting and pipe on top. Finish with crumbles and chocolate decorations.

METHOD: Cubes

Deposit 50g Dawn® Scoop & Bake Batter - Double Chocolate into 50mm square silicone moulds. Bake at 160°C for 20-25 minutes in a fan oven, then allow to cool. Melt Dawn® White Fudge Icing or white chocolate and dip the top of cubes. Decorate with muffin crumbles.

METHOD: Tarts

Deposit 50g Dawn® Scoop & Bake Batter - Double Chocolate into large (72mm \varnothing) savarin silicone moulds. Bake at 160°C for 20-25 minutes in a fan oven, then allow to cool.

Fill each tart with Dawn® Chocolate Crème Filling. Top with Dawn® Vanilla Frosting. Decorate with Dawn® Chocolate Fudge Icing and Chocolate curls.

Dawn®

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