

Chocolate Orange Rocky Road Cake

SKILL LEVEL

3



TIME

60^m



YOU WILL NEED:

Chocolate Orange Scoop & Bake
Brownie Scoop n Bake
Dawn® Orange Frosting
Dawn® Chocolate Frosting
9 inch round cake pan

Dawn® Chocolate Fudge Icing
Chocolates / Biscuits / Honeycomb /
Mini Marshmallows / Chocolate Raisins
Etc..let your imagine create your
signature finishing !

**YIELD: 1000g of Milk Choc Orange S&B + 800g of Brownie S&B
per cake = 1 cake**

METHOD:

Mix around in thier tubs the Scoop & Bake batters with a spatula or spoon, to begin. Using an 9inch round pan scope out around 800g of Dawn Brownie Scoop & Bake. Then using another 9inch round pan scoop out around 1000g of Dawn Milk Chocolate Orange Scoop and Bake. Bake both at 180°C (in a deck oven) for approx. 30-40 mins (top heat 4.5 bottom heat 2.5).

Once both cakes bases are cool sit the brownie on a 10 inch cake board and pipe/ spread a 10mm layer of Dawn Orange Frosting, across the surface. Add the Milk Chocolate Orange Cake on top and then cover the whole cake with Dawn Chocolate Frosting.

Smooth the surface and use a comb scraper around the sides. Then randomly place chocolates and other decorations of your choice roughly on top covering the entire top surface.

To finish pipe large and small circles overlapping with Dawn Chocolate Fudge Icing. This is not only appealing to the eyes but offers a really tasty indulgence, to stand out at any celebration. Or serve individual slices with any hot or cold drink for a perfect afternoon treat!

Dawn®

Creating happiness™