

Zesty Bundt Cakes

SKILL LEVEL

1



TIME

40^m



YOU WILL NEED:

Chocolate Orange Scoop & Bake
Dawn® Chocolate Fudge Icing
Zest of an Orange
Chocolate Powder for Dusting (if required)
Mini Bundt Cake Tins

YIELD: 20 Bundt cakes @ 100g each from 1x 2kg tub.

METHOD:

Mix around the Scoop and Bake batter with a spatula or spoon, to begin.

Scoop around 100g of the Dawn Scoop & Bake Milk Choc & Orange batter into Bundt cake tins.

Bake at 175°C (in a deck oven) for approx. 25 -30 mins (top heat 4 bottom heat 2).

Once cool, take out the cake from the moulds and place facing up.

Tip: these can now be frozen and defrosted for later finishing & servings to manage stock

Finish by drizzle or dipping the Bundt cake into Dawn Chocolate Fudge Icing (slightly warmed for more flexibility)

Finish off by covering the Bundt cake in Orange zest flakes and a dash of cocoa powder for dusting

A classic twist on a chocolate and fruit favourite – display and sell either as a take away option or eating in.

Tip: Serving recommendations for eating in = fill the Bundt cake centre with whipped cream before drizzling in Dawn chocolate fudge icing and zest for extra indulgence!

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