

# Strawberry and White Chocolate Iced Heart

SKILL LEVEL

1



TIME

50<sup>m</sup>



## YOU WILL NEED:

Heart shaped silicone moulds

Dawn® Scoop & Bake Batter - Strawberry and White Chocolate

Dawn® Vanilla Glossy Icing

Dawn® Red Food Colour

**YIELD: 1 x 2kg tubs = 25 Hearts (80g)**

## METHOD:

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

Scoop the Strawberry and White Chocolate batter into a silicone heart shaped form, around 80g.

Bake at around 160°C for 30-35 minutes.

Once cooled take out the heart shaped cake.

Warm up the Dawn® Vanilla Glossy Icing to 50°C, then gently swirl in a few drops of red colouring.

Dip the heart into the icing to cover one side of the heart and leave to set.

Then display and sell!

**Dawn®**

Creating happiness™