

Toffee Brownie Layered Cake

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Baking Form – Sheet Tray
Dawn Scoop & Bake Chocolate Brownie
Dawn Toffee Frosting
Dawn Toppings – Toffee / Butterscotch
Toffee or honeycomb pieces to decorate

YIELD: 1 x 2kg tub per sheet – depends on baking tray used

METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon.

Pour the brownie batter into a tray baking form to create a sheet brownie

Bake at 190° degrees for around 35 mins in a deck oven.

Once cooled the brownie can then be taken out of the form, slice in half, creating two brownie sheets.

Cover both tops of the brownie sheets in the Dawn Toffee Frosting.

Then place on top of each other and finish off the masterpiece with a swirl of Dawn Toffee or Butterscotch topping.

Sprinkle with pieces of toffee or honeycomb to finish for an eye catching offering.

Ideal as a celebration cake or as an individual treat, this toffee & brownie delight is smooth and chocolatey. Serve as long bars of brownie cake or small squares for portion controlled offers to suit your needs!

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