



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Dessert,
Sweet Good

CHOCOLATE CHRISTMAS BAUBLES

INGREDIENTS

Group : Cake

Ingredient	KG
<u>Multimix Cake Base</u>	1.000
Cocoa powder	0.100
Egg	0.415
Oil	0.400
Water	0.360
Total Weight:	2.275

Group : Instant Cream

Ingredient	KG
<u>Instant Cream</u>	0.115
Water	0.165
Total Weight:	0.280

Group : Instant Cream Chocolate

Ingredient	KG
<u>Instant Cream Chocolate</u>	0.115
Water	0.165
Total Weight:	0.280

Group : Assembly/Decoration

Ingredient

Chocolate chips

Chocolate sprinkles

Mini marshmallows

KG

-

-

-

Total Weight: 0.000

Yield: 20 Baubles

METHOD

Cake

1. Add all ingredients to a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 750g into rectangular foil tray.
6. Bake at 180°C for 30 minutes.
7. Once cool, cut into 1cm cubes.

Instant Cream

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#) or [Instant Cream Chocolate](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.

Assembly / Decoration

1. Place 6 – 8 cubes of the chocolate cake into the bottom of the bauble shell.
2. Pipe either [Instant Cream](#) or [Instant Cream Chocolate](#), until the bottom bauble shell is three quarters full.
3. Add a layer of sprinkles.
4. Add a layer of chocolate chips.
5. Fill the top half of the bauble shell with mini marshmallows and close the two bauble shells together.

Note: These may be too heavy to hang on a Christmas tree, but look great in a festive display bowl.

Link to baubles: <https://amzn.to/3lxJyqK>