



## CATEGORY

Bakery



## OCCASION

Easter



## FINISHED PRODUCT

Cake

# EASTER EGG CAKE

## INGREDIENTS

### Group Cake

Ingredient	KG
<b>Multimix Cake Base</b>	1.000
Water	0.377
Vegetable oil	0.300
Egg	0.425
Cocoa powder	0.100
<b>Total Weight:</b>	<b>2.202</b>

### Group Decoration

Ingredient	KG
Renshaw Choc & Roll Icing	-
Renshaw coloured 'Just Roll With It' fondant icing	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

### Cakes

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for a further 4 minutes on slow speed.

5. Scale at 600g into 3 x 9" round cake tins.
6. Bake at 180°C for approx. 30 minutes.

**Assembly/Decoration**

1. In a bowl slightly soften the Chocolate Fudgice to a spreading consistency.
2. Place a chocolate cake round onto a base of your choice and pipe 250g of the Chocolate Fudgice over the top.
3. Place the second chocolate cake round on top and repeat the icing.
4. Place the last chocolate cake round on top.
5. Coat the top and sides with the remaining 1000g of Chocolate Fudgice, ensuring an even covering.
6. Place rolled out coloured icing dots around the outside of the iced cake to finish.