

**Baby Guinness Cake Shots****Ingredients**

Macphie American Chocolate Crème Cake	1.000Kg
Egg	0.350Kg
Cold Brewed Coffee	0.225Kg
Vegetable Oil	0.300Kg
Macphie Vanilla Frosting	0.450Kg
Baileys	0.045L

**Method:**

1. In a machine bowl with a paddle, add the egg to the chocolate crème mix and mix for 1 minute on a slow speed
2. Scrape down the bowl and mix on a medium speed for 3 minutes.
3. Add the water and the oil and mix for another minute on slow, scrape down and mix on slow for 3 minutes
4. Deposit into two 18x30 tins and bake for 40-50 minutes at 180°C
5. Add the frosting and the Baileys into a machine bowl with paddle and mix until the Baileys is incorporated
6. Once the cakes have cooled place into a mixer until breadcrumb like and then add in some of the frosting so that the cake combines
7. Press the cake into shot glasses
8. Pipe using a round nozzle the buttercream on top and scrape with a cake scraper