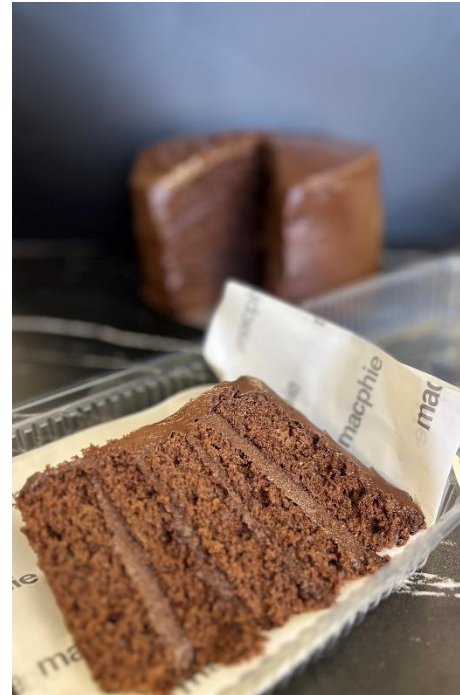


Bruce Cake

Ingredients:

Macphie Chocolate Crème Cake Mix	1.500kg
Egg	0.525Kg
Oil	0.450Kg
Water	0.340Kg
Macphie 5th Avenue Dark Choc Icing	1.000Kg



Method:

1. Add the chocolate creme cake into a stand mixer with egg 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 on a slow speed for 1 minute
4. Scrape down the bowl and mix for 3 minutes on a medium speed
5. Add 400g into 6x4 inch cake tins
6. Bake at 180°C for 25-28 minutes
7. Using the 6 cakes you can either cut in half for a 12-layer cake or keep as a 6-layer cake, this cake is quite heavy therefore the cake may require supports
8. Once cooled, place in fridge/freezer to make decorating easier
9. Place the 5th Avenue Dark Chocolate Icing in the microwave to soften
10. Place the first layer on the cake board and add the 5th Avenue Dark Chocolate Icing on top and sandwich another sponge on top, repeat on all sponges
11. Once all sponges have been stacked, add supports now, add a thin layer of 5th Avenue Dark Chocolate Icing round the sides and the top of the cake, place in the fridge
12. Once the icing has become firmer apply a another layer of the chocolate icing until the cake is fully covered
13. Decorate and serve