

**Bruce Cake**

**Ingredients:**

Macphie Chocolate Creme 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 6x 4 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 5<sup>th</sup> Avenue Dark Chocolate Icing in the microwave to soften
10. Place the first layer on the cake board and add the 5<sup>th</sup> 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 5<sup>th</sup> Avenue Dark Chocolate Icing round the sides and the top of the cake, place in the fridge
12. Once the icing has become more firm apply a another layer of the chocolate icing until the cake is fully covered
13. Decorate and serve