

Easter Bundt Cake
Ingredients:

IREKS Moist Cake Caramel mix	1.000kg
Whole egg	0.350g
Veg oil	0.310kg
Water	0.410kg
IRCA Fragola Coverdecor	0.300kg
Macphie Buttercream	0.300kg
Ingram Yellow Food Colouring	0.002kg
Ingram Green Food Colouring	0.002kg


Method:

1. Add IREKS Moist Cake Caramel mix, egg veg oil and water to a mixer and mix for 5-7 mins on medium speed.
2. Fill greased bundt tin (leave room for rising) and bake at 180°C for 15-20 mins and allow to cool.
3. Take out of the bundt tin and allow to cool.
4. Melt the Coverdecor and pour over the bundt allowing it to dip down the sides.
5. Mix together the buttercream and food colouring.
6. Pipe into rosettes and decorate with dobla easter decorations.