

Easter Chocolate Truffle Cake

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Fillings:

Braun Kranfil's Chocolate	0.100kg
Mather's Apricot Flavoured Spread	0.070kg
Braun Schokobella Milk Chocolate Cream	0.150kg

Macphie Chocolate Rainbow Frosting, Milk Chocolate Mini Eggs and Biscoff Crumb to decorate

Method

- Add American Chocolate Crème Cake Mix to an egg in a bowl, fitted with a beater.
- Beat for 1 minute on 1st slow speed, and increase to 2nd speed for 3 minutes.
- On 1st speed, add the oil (or melted butter if used) and water and mix for 1 minute.
- Scrape down the edges and continue to mix.
- Scale 500g into a 8" round tin and bake at 180°C for 50 minutes.
- When cooled split the cake into 3
- Fill one layer of Kranfil's Chocolate and one layer of Apricot Spread.
- Fully enrobe in Schokobella Milk
- Make 11 truffles using Kranfil's Chocolate and dip in chocolate flakes and Lotus Biscoff Crumb.
- With Macphie Chocolate Rainbow Frosting pipe nest add some Milk Chocolate Mini Eggs

