

Easter Showstopper**Ingredients:**

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| IREKS Moist Cake plain mix | 1.500kg |
| Whole egg | 0.525g |
| Veg oil | 0.465kg |
| Water | 0.615kg |
| Ingram food colouring | 0.005kg each |
| - Pink | |
| - Orange | |
| - Purple | |
| - Yellow | |
| Macphie Buttercream | 0.300kg |
| Mini eggs | 0.400kg |
| Dobla Decorations | 10 |

**Method:**

1. Add IREKS Moist Cake Plain mix, egg veg oil and water to a mixer and mix for 5-7 mins on medium speed.
2. Split into 5 and colour each one
3. Fill greased and lined 5 inch tins (leave room for rising) and bake at 180°C for 15-20 mins and allow to cool.
4. Take out of the tin and allow to cool.
5. Cut a hole in 2 of the cakes in the middle and stack.
6. Ice the cakes together and fill the middle hole with mini eggs
7. Then ice the cake with white icing.
8. Pipe into rosettes and decorate with dobla easter decorations.