**Wicked Witchcraft Cake**

### A knife on a cake AI-generated content may be incorrect.

### Ingredients:

### Braun Purple Velvet Cake 0.500Kg

### Braun Black Velvet Cake 0.500Kg

### Whole Egg 0.400Kg

### Water 0.300Kg

### Rapeseed Oil 0.200Kg (Alternatively 120g butter)

### Macphie Frosting 0.500Kg

### Ingram Black Food Colouring 0.010Kg

### IRCA Delicrisp Dubai Pistachio 0.500Kg

### IRCA Kiron White Drops 0.170Kg

### Dobla Decorations 8 pieces

### Chopped Pistachios 0.005Kg

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### Method:

### Add the Braun Purple Velvet with 200g of whole egg, 150g of water and 100g of rapeseed oil into a bowl and mix on a low speed for 1 minute and a medium speed for 5 minutes

### In a separate bowl add the Braun Black Velvet with 200g of whole egg, 150g of water and 100g of rapeseed oil into a bowl and mix on a low speed for 1 minute and a medium speed for 5 minutes

### Place the batter into greased tins and bake at 190 ֯C for 22 minutes

### Remove the cakes from oven and allow to cool

### Melt the IRCA Kiron White drops and add to the IRCA Delicrisp Dubai Pistachio, allow to set slightly

### Mix the Macphie frosting and the black food colouring, to get a deep black colour heat in the microwave at 15 second intervals mixing between each until the colour deepens and allow to cool

### Layer the cake with the IRCA Delicrisp Dubai Pistachio and crumb coat the cakes with the black Macphie frosting and place in the fridge

### Once the crumb coat has set put another layer of frosting and pipe on top of the cake

### Place the Dobla decorations on the pipings and sprinkle some chopped pistachios