

Bewitched Bundts**Ingredients:**

Braun Velvet Cake*	1.000Kg
Whole Egg	0.400Kg
Water	0.300Kg
Rapeseed Oil	0.200Kg
IRCA Coverdecor	0.200Kg
Macphie Frosting	0.200Kg
Dobla Decorations	12
Food Colouring	0.010Kg



*Available in a selection of colours including green, purple, red, black and orange

Method:

1. Add the Braun Velvet Cake mix with whole egg, water and rapeseed oil into a bowl and mix on a low speed for 1 minute and a medium speed for 5 minutes
2. Place into bundt moulds and bake at 190°C for 18-22 minutes
3. Once baked remove from bundt moulds and allow to cool
4. Melt the Coverdecor and separate into different bowls and using the food colouring colour the Coverdecor to desired colour
5. Dip the bundts into the Coverdecor and allow to set
6. Colour the Macphie frosting to the desired colours and pipe onto the centre of the bundts
7. Place the Dobla decorations onto the frosting to finish