

Spider Web Cakes

Ingredients:

<u>Kgs</u>	<u>Lbs</u>	<u>Ozs</u>	
6.250	13	12	Macphie Choc Genoese Mix
0.900	1	15	Cake Margarine/Butter
2.500	5	8	Water
As required			5 th Ave Plain Chocolate
As required			5 th Ave White
As required			Halloween Novelty

Method:

- Add the **Macphie Chocolate Genoese Mix** to a machine bowl fitted with a beater.
- Add the margarine/butter to the powder.
- Beat for 1 minute on 1st speed.
- On 1st speed add the water and mix for 1 minute.
- Scrape down and continue mixing for a further 4 minutes on 2nd speed.
- Reduce to 1st speed and mix for a further 1 minute.
- Deposit 65g of batter into paper case on muffin trays.
- Bake at 180°C for 18-20 minutes.
- When Cool, ice with 5th Ave Plain Chocolate Icing.
- When icing is set, pipe a spider's web with 5th Ave White Icing, and finish with a Halloween novelty spider.

