

### White Chocolate Orange Bundts

#### Ingredients:

IREKS Moist Cake	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.310kg
Water	0.410kg
IRCA Coverdecor White	0.200kg
Puratos Deli Orange Filling	0.020kg
Orange Slice	12



#### Method:

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into bundt moulds
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the bundts into a preheated oven
5. (180° C) and bake for initially 5 minutes.
6. Finish baking with open damper for 20-25 minutes.
7. Once cooled, heat the IRCA Coverdecor in the microwave, in 30 second intervals stirring in between, until melted
8. Dip the bundts into the IRCA Coverdecor
9. Fill a piping bag with Puratos Deli Orange Filling and drizzle over the top
10. Place a orange slice on top to decorate