



Dawn®



Chocolate & Toffee injected cupola



Dawn Vanilla Creme Cake Base 1000g

Whole Eggs 350g

Add Dawn Creme Cake Base, and eggs together. Blend with a beater for 1 minute on slow speed. Blend on 2nd speed for 3 minutes.

Vegetable Oil 300g

Water 225g

Milk Chocolate Chunks 130g

Injectable toffee sauce 15-20g

Add the vegetable oil and water slowly over 1 minute. Stop and scrape down the bowl and beater. Blend for 3 minutes on slow speed. Add in chocolate chunks, and mix until evenly distributed.

Deposit into cupola cups, (may be used for muffins), sprinkle a few pcs of chocolate chunks on the top.

Bake at 190c-200c for approx 25 mins.

When cold inject toffee sauce into cupola

For further information contact your local representative,

Tel: Fax: