



# Dawn®



## Chocolate Cup Cakes



**Dawn Chocolate Creme Cake Base** 1000g

**Whole Eggs** 350g

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

**Vegetable Oil** 300g

**Water** 225g

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.

Pipe half an inch of batter into muffin cups, Bake at 160c or less depending upon the oven, so the batter rises flat and level. Cool and decorate with Dawn Chocolate Frosting, or chocolate butter cream, decorate with chocolate logs, chips, or sprinkles

For further information contact your local representative,

**Tel: Fax:**