



## Chocolate Orange injected cupola cake



**Dawn Vanilla Creme Cake Base** 1000g

**Whole Eggs** 350g

Add Dawn Creme Cake Base, Dawn Orange fruit bits, 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

**Dawn Orange fruit bits** 25g

**Mini Chocolate Chips** 150g

**Dawn Chocolate Bavarian Crème** 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 mini chocolate chips, and mix until evenly distributed.

Deposit into cupola cups (may be used for muffins) sprinkle some chocolate chips on the top.

Bake 190c-200c for approx 25 mins

Inject Dawn Chocolate Bavarian when cold.

For further information contact your local representative,

**Tel: Fax:**