

Piñata Cake

This cake is a great fun way to celebrate, and you can't go wrong with chocolate and sweets. This cake is a lot simpler than you would think to construct and is extremely effective!

Ingredients

1000g	22102 Chocolate Crème cake Mix	✓
350g	94045 Liquid Egg	✓
300g	12019 Rapeseed Oil	✓
225g	Water	

To Decorate

39468 Dark Chocolate Fudgeice or Frosting	✓
Mini Coloured Beans	

✓ AVAILABLE FROM BAKO SELECT

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Method

1. Place the mix in a mixing bowl fitted with a beater. Combine all the liquids and add over 1 minute on speed 1 (You can just as easily do this in a mixing bowl by adding the liquids slowly and ensuring everything is incorporated in the bowl)
2. Scrape down and mix for 3 minutes on speed 2
3. Put 1200g of the batter into a 9" tin (You could use the rest the batter to make mini cupcake versions by putting in cupcake bases and baking, then scooping out the top to fill with mini beans and then topping with fudgeice or frosting)
4. Bake for 30 minutes at 180°C for 20 minutes
5. While baking you can make the decoration by aerating fudgeice by combining 3 parts fudgeice with 1 part cake margarine. This can be done by adding to a mixing bowl fitted with a beater and mixing on second speed until light and fluffy (This can also be achieved by combining the two together via the creaming method, with the back of a spoon, but could take some time). Alternatively you could use a ready made frosting.
6. Once the cake is cold slab into 3 layers
7. Cut out a 4" circle in what will be your middle layer
8. Place the cake base on a board and mid fill with the fudgeice or frosting then add the middle layer
9. Fill the middle layers hole with coloured chocolate beans
10. Mid fill this layer and then top with the last slab of cake
11. Place the aerated fudgeice or frosting in a piping bag fitted with a plain tube, pipe the top and