

Chocolate Owls

Ingredients:

Kgs

1000g Genoese Cake Mix

400g Water

290g Vegetable Oil

Chocolate Curls

Chocolate Triangles

Yellow Liquorice All-Sorts

Chocolate Rainbow Frostings®

Method:

- Place cake mix into mixer, add water and oil and mix for 1 minute on 1st speed.
- Scrape down and mix for 4 minutes on 2nd speed, followed by 1 minute on 1st speed.
- Deposit 30g of batter into cupcake cases and bake at 185°C (370°F) for 25 minutes.
- Once cool, cover cupcake with Chocolate Rainbow Frostings®, and cover in chocolate curls.
- Decorate with Yellow Liquorice All-Sorts and chocolate pieces.

