

BABY CHOCOLATE GANACHE CAKE



- 1) Gather all your required tools and ingredients as per your recipe.



- 2) Beat the Simply Whip Sweet Dessert Topping Chocolate on high speed for 10 minutes.



- 3) Cut sponge in half and spread with Simply Whip Sweet Dessert Topping Chocolate, then join the halves together.



- 4) Using your Pallet knife, ice your sponge neatly and evenly with Simply Whip Chocolate.

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5) Dust the sides of the cake with chocolate vermicelli.



6) Use your piping bag to pipe a Simply Whip Chocolate around the border as pictured.



7) Melt ganache and gently pour over, ensuring a smooth surface, use a spoon to smooth out any rough patches.



8) Decorate by piping condense milk in a “wax wrap” piping bag, creating a music note. Your cake is ready for packaging, labelling and being displayed.