

Indulgent Chocolate Cake (Front)

Method

1. Add Mississippi Chocolate Mix, water and oil to a mixing bowl fitted with a beater and mix for 1 minute on slow speed. Scrape down and mix for 6 minutes on medium speed.
2. Place 800g of mix into two 8" circular cake tins and bake at 180-190°C for 45 minutes.
3. Once cooled, slice cakes in half to create four layers, sandwich and cover with Rainbow Vanilla Frosting.
4. Chill in fridge to set and then flood with 5th Avenue® Chocolate Icing and chill immediately to set.
5. Remove from fridge after 15 minutes and decorate as desired.

Ingredients

- 1kg Mississippi Chocolate Mix
- 435g Water
- 253g Vegetable Oil
- 5th Avenue® Chocolate Icing
- Rainbow Vanilla Frosting



Toffee Popcorn Muffin

Method

1. Add Mississippi Toffee Mix, water and oil to a mixing bowl fitted with a beater and mix for 1 minute on slow speed. Scrape down and mix for 6 minutes on medium speed.
2. Deposit approximately 75g of batter into paper cases on muffin trays.
3. Bake at 185-195°C for approximately 30 minutes.
4. Once cooled, cover in 5th Avenue® Chocolate Icing heated to 45°C, top with popcorn and drizzle with Salted Caramel Luxury Filling.

Ingredients

- 1kg Mississippi Toffee Mix
- 425g Water
- 235g Vegetable Oil
- 5th Avenue® Chocolate Icing
- Salted Caramel Luxury Filling
- Popcorn



Coconut & Raspberry Loaf



Ingredients

- 1kg Mississippi Coconut Mix
- 425g Water
- 235g Vegetable Oil
- 200g Raspberries, frozen or fresh

Method

1. Add Mississippi Coconut Mix, water and oil to a mixing bowl fitted with a beater and mix for 1 minute on slow speed. Scrape down and mix for 6 minutes on medium speed.
2. Add the raspberries and blend through on a slow speed.
3. Deposit 400g batter into a paper lined loaf cake tin.
4. Sprinkle top with desiccated coconut.
5. Bake in oven at 180°C for 50-55 minutes.

Snowballs

Ingredients

- 1kg Mississippi Coconut Mix
- 400g Water
- 200g Heat treated cake flour
- 120g Cake Margarine
- 120g Desiccated Coconut
- 10g Baking Powder
- 5th Avenue® White Icing
- Raspberry Jam

Method

1. Add cake margarine to Mississippi Coconut Mix and beat for 1 minute.
2. Gradually add water, scrape down and mix on second speed for 4 minutes.
3. Mix desiccated coconut, cake flour and baking powder then fold into mix.
4. Pipe bulbs 8 x 5 onto 18 x 30 baking sheet approximately 30g each.
5. Bake at 200-210°C for 8-10 minutes.
6. Once cooled, sandwich two halves together with raspberry jam, cover completely in 5th Avenue® White Icing heated to 50°C and watered down slightly.
7. Drain off excess and roll in desiccated coconut.

