

Clementine Layer Cake

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Method

- Add American Chocolate Crème Cake Mix to the eggs in a bowl fitted with a beater.
- Beat for 1 minute on 1st slow speed, and increase to the 2nd speed for 3 minutes.
- On 1st speed, add the oil (or melted butter if used) and water, and mix for 1 minute.
- Scrape down the edges and continue to mix.
- Divide into 500g round tins and bake in the oven at 180°C for 50 minutes.
- Allow to cool and slice in 3 layers.
- Spread buttercream on the bottom layer, and fill with sliced cream eggs if you fancy some extra Easter indulgence.
- Buttercream the top layer and outer edges.

Caramelised Oranges for Topping

Oranges	
Sugar	0.200kg

Method

- To candy the clementine: slice oranges into thin slices and dip both sides into sugar.
- Place onto a tray and sprinkle with water
- Allow to glaze in the oven at 180°C for 20 minutes.
- Once cool, arrange on the cake – and enjoy!

