

**SPOTLIGHT**

**4-TIERED  
PEPPERMINT  
OMBRE  
CHOCOLATE  
CAKE**

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PROJECT SHEET



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## 4-TIERED PEPPERMINT OMBRE CHOCOLATE CAKE

**a** ADVANCED

### CHOCOLATE CAKE AND ICING

#### WHAT YOU'LL NEED

##### Ingredients

- 1 kg Roberts Chocolate Cake Mix
- 400g Roberts Silky Meringue Buttercream Icing Mix
- Roberts Flavoured Oil - Peppermint
- Green Food Colouring

##### Equipment

- Four 6" x 3 "round cake tins lined with baking paper
- Roberts Eye Droppers Pkt 2
- 3 x Roberts 14" Piping Bags
- Roberts Icing and Chocolate Smoother

#### INSTRUCTIONS

##### Chocolate Cake Layers

Follow the instructions on the back of the packet to make up the 1kg recipe.

Divide the batter evenly between the 4 tins. Bake for approximately 40- 50 minutes or until a skewer inserted in the centre comes out clean. Cool cakes completely before icing and decorating.

**Handy tip** - The easiest way to create even cake layers is to weigh the cake batter.

One at a time, place a lined cake tin on top of a set of scales. Tare the scales to 0 before adding the cake batter.

##### Cover with Meringue Buttercream Icing

Follow the 400g recipe instructions on the back of the packet to make the icing.

Flavour the icing with 2-3 drops of Peppermint Oil (they are highly concentrated, so you don't need a lot, add

more to taste)

Spoon one third of the icing into a piping bag. Twist the top to secure.

Divide the remaining icing into two separate bowls. Colour each bowl of icing, a shade of green. One slightly darker than the other. Spoon the icings into separate piping bags.

Cut a small hole in the end of the piping bag filled with the darkest shade of green.

Pipe a small amount of icing onto the centre of a cake board then place the first cake layer on top. Cover the top of the layer with icing, like a sandwich ready for the next layer. Place the next cake layer on top.

Cut a small hole in the end of the piping bag filled with the lightest shade of green. Pipe a small amount of icing onto the centre of the cake top and spread out evenly. Repeat this step with another layer.

Cut a small hole in the end of the piping bag filled with the white icing. Place the final cake layer on top and pipe a small amount of icing onto the centre of the cake top and spread out evenly. Next, cover the entire cake (sides and top) with a thin layer of icing and smooth. Refrigerate until the icing is firm.

Next Cover 1/3 of the cake with the darkest green icing, 1/3 with the lighter green, and 1/3 third and the top with plain icing.

Hold the Icing Smoother in the vertical position against the icing. Gently slide the Icing Smoother around the cake to create a smooth even finish.

Refrigerate until the icing is firm.

##### Decorate your cake

Use the remaining icing to attach your pre prepared decorations (instructions below) to the front of the cake.

Place the Chocolate Sculpture on top. Store decorated cake in the refrigerator.

The decorations we have created for the Sculpture Cake not only taste amazing, they are incredibly versatile and can be used to

decorate cakes, cupcakes, desserts, cookies and more.

All decorative elements can be made a few days before and stored in good quality airtight containers. Please refer to each individual recipe below for detailed instructions.

## PINK CHOCOLATE SAIL SCULPTURE

### WHAT YOU'LL NEED

#### Ingredients

- 150g Roberts White Melting Buttons
- Roberts Oil Based Powder Food Colour - Red

#### Equipment

- 1 x Roberts Acetate Flexi Sheet
- Roberts Sculpting Tool Number 5 (part of a set)
- Medium Sized Bowl

### INSTRUCTIONS

**Step 1** - Melt the chocolate according to the instructions on the back of the packet.

Colour the chocolate pink using a small amount of Powder Colour.

**Step 2** - Lay flat the Acetate Flexi Sheet onto a clean dry bench top.

Pour the chocolate onto the centre.

**Step 3** - Using the Sculpting Tool, spread the chocolate in an abstract star shape.

Working quickly, gently slide the sheet back and forth on the bench to settle the chocolate so you achieve a smooth finish.

When the chocolate has cooled slightly and is no longer runny, it's time to create your sculpture.

**Step 4** - Lift the Acetate Sheet bringing the four sides towards each other and insert into the bowl. The edges of the sheet will begin to curve. You may need to manipulate the Acetate into your preferred position. When you are happy with the shape, place

the bowl into the fridge for approximately 30 minutes to set.

**Step 5** - Carefully remove the Sculpture from the bowl and place it onto a folded clean tea towel. Very gently peel away the Acetate Sheet. Place the Sculpture directly onto your decorated cake or store in an airtight container. Ready for later use.

## CHOCOLATE LOVE HEARTS & SPRINKLE DISCS

### WHAT YOU'LL NEED

#### Ingredients

- 450g Roberts White Melting Buttons
- Roberts Oil Based Powder Food Colour - Red and Green
- Roberts Chocolate Transfer Sheet - Solid Hearts Pink
- Roberts Sprinkle Mix of Jimmies, Pearls and Cachous

#### Equipment

- 2 x Roberts Acetate Sheet
- Roberts Chocolate Template - Heart
- Roberts Chocolate Template - Circle
- Roberts Icing and Chocolate Smoother
- 2 Flat Trays lined with Baking Paper

### INSTRUCTIONS

#### Pink Chocolate Hearts

**Step 1** - Lay a clear Acetate Sheet on top of the flat tray lined with Baking Paper.

Lay the Heart Template on top.

**Step 2** - Melt 150g of chocolate according to the instructions on the back of the packet.

Colour the chocolate pink using a small amount of Powder Colour.

**Step 3** - Pour melted chocolate along the top of the template. Using the Icing & Chocolate Smoother, smooth the chocolate from top to bottom until all cavities are filled. Place the tray in the fridge for approximately 15 - 20 minutes to set. Gently

remove the template.

**Note** - Chocolate Hearts can be made ahead of time and stored in a good quality airtight container in the fridge. For this recipe we have made a full template of love hearts. Six love hearts were used for the cake and the remaining love hearts were used for accompanying cupcakes

### **Green Chocolate Hearts**

**Step 1** - Melt 150g of chocolate according to the instructions on the back of the packet.

Colour the chocolate green using a small amount of Powder Colour.

**Step 2** - Place the Pink Heart Chocolate Transfer Sheet (Printed side facing up) on top of the flat tray lined with Baking Paper and place the Heart Template on top.

**Step 3** - Pour melted chocolate along the top of the template. Using the Icing & Chocolate Smoother, smooth the chocolate from top to bottom until all cavities are filled. Place the tray in the fridge for approximately 15 - 20 minutes to set. Gently remove the template.

### **Sprinkle Discs**

**Step 1** - Lay a clear Acetate Sheet on top of the flat tray lined with Baking Paper.

Lay the Circle Template on top.

**Step 2** - Melt 150g Chocolate using your preferred method on the back of the packet.

**Step 3** - Pour melted chocolate along the top of the template. Using the Icing & Chocolate Smoother, smooth the chocolate from top to bottom until all cavities are filled. While the chocolate is still wet, sprinkle a mix of the Jimmies, Pearls and Cachous on top. Place the tray into the fridge for approximately 30 minutes or until set. Carefully lift the template to release the colourful discs

## **3 Colour Swirl Meringue Kisses**

### **WHAT YOU'LL NEED**

#### **Ingredients**

- 200g Roberts Baked Meringue Mix
- Food Colouring - Pink and Green

#### **Equipment**

- 1 x Roberts 14" Piping Bag
- Roberts Piping nozzle Set - Open Star 14 Point with 6 Piping Bags
- Flat Tray Lined with Baking Paper

### **INSTRUCTIONS**

**Step 1** - Prepare the larger 14" Piping bag with the 14 Point Open Star Nozzle inserted.

**Step 2** - Make up the wet meringue mix, according to the back of the packet

**Step 3** - Spoon two thirds of the wet Meringue mix evenly into two separate bowls. Colour one bowl of Meringue green and the other pink.

**Step 4** - Spoon each different colour of the wet Meringue mix into its own individual 12" piping bags. Cut off the pointed end of each piping bag, approximately 1cm from the tip. Twist the opposite open end top to secure. Holding the three bags together, insert into the prepared 14" piping bag, ensuring the end of each bag of Meringue is inserted down into the piping nozzle evenly. Twist the top of the 14inch piping bag to secure.

**Step 5** - Gently squeeze the wet meringue mix into the end of the nozzle. Holding the piping bag vertical above the baking paper, pipe small Meringue Kisses. Bake according to the instructions on the back of the packet.

**Handy Tip** - Meringues can be made ahead of time, and stored in a good quality air tight container, in a cool dry place, away from direct heat or light for up to a week.