

# Create your own

## EASTER CHICK CAKES

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### Ingredients

BAKO Chocolate Crème	22102
Cake Mix - 1kg	
Egg - 350g	94045
Oil - 300g	12019
Water - 225g	

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### For Finishing

BAKO Strawberry Jam	30471
Dawn Vanilla Frosting	49933
BAKO Sugarpaste	91214
BAKO Lemon Colour Flavour	51179

**Yields x2 6" Round Cakes**

### Method

- Place the chocolate crème cake mix into a mixing bowl fitted with a beater.
- Combine all the liquids and add over 1 minute on speed 1.
- Scrape down & mix for 3 minutes on speed 2
- Deposit batter evenly between 4 x 6" round cake tins - giving a yield of 2 finished cakes.
- Bake at 170c for 30 - 35 minutes, until set and golden brown
- Allow to cool
- Sandwich two cakes together with jam and frosting
- Colour sugarpaste with yellow colouring
- Cover / decorate your cakes as desired.