



INGREDIENTS

- 1.5kg Roberts Confectionery Chocolate Mud Cake
- 300g Roberts Confectionery White Melting Buttons
- 300g Roberts Confectionery Dark Melting Buttons
- Roberts Confectionery Flavour Colour - Caramel
- Buttercream Icing

MATERIALS

- Chess Set Mould #78
- 14" (36cm) Square Silver Masonite Cake Board
- 12" (31cm) Square Cake Tin



STEP 1

Follow the recipe on the back of the cake mix packet to make up the 1.5 kg recipe. Pour batter into a 12" (31cm) square cake tin.

Bake 130°C fan forced oven for approximately 1hr 50 minutes or until a skewer inserted into the centre of the cake comes out clean.

STEP 2

Melt the White Buttons according to the instructions on the back of the packet. Fill each cavity of the Chess Mould. Tap the mould on the bench to remove any air bubbles. Place into the fridge to set for 20 - 30 minutes.

Tip the mould over onto a piece of paper towel or clean dry cloth. The chocolates should easily release from the mould. Repeat this step using the Dark Buttons.

STEP 3

Assemble Chess Pieces. Rub two matching halves onto a warmed tray then join together.

STEP 4

Flavour the Buttercream icing with Drops of Flavour Colour- Caramel. Slice the cake in half. Spread one cake layer with buttercream Icing. Place the second cake layer on top. Cover the entire cake with Buttercream icing.

STEP 5

Decorate with Chess Squares and Chess Pieces.