



INGREDIENTS

- 500g Roberts Confectionery Chocolate Mud Cake Mix
- 300g Roberts Confectionery Milk or Dark Melting Buttons
- Roberts Confectionery Chocolate Transfer Sheet - Moustache
- Roberts Confectionery Flavour Colour - Caramel
- Roberts Confectionery Eye Droppers
- Basic Buttercream or Swiss Meringue Buttercream
- Vanilla Bean Ice-cream
- Chocolate Sauce



MATERIALS

- 7" Square Cake Tin
- Flat Baking Tray
- Baking Paper
- Palette Knife



STEP 1

Follow the recipe on the back of the cake mix packet to make up the 500g recipe. Pour batter into a 7" Square cake tin. Bake 140°C fan forced approximately 50 minutes or until a skewer inserted into the center of the cake comes out clean.

STEP 2

Line a flat tray with baking paper. Lay the Transfer Sheet print side up on top of the baking paper. Melt buttons according to the instructions on the back of the packet. Pour melted buttons onto the Transfer Sheet. Spread evenly using a pallet knife.

When the chocolate is almost set, cut into 9 x 4cm Shards. Place into the fridge for 15 minutes to fully set. Carefully peel Shards from the Transfer Sheet.

STEP 3

Flavour the Buttercream with drops of Caramel Flavour. Slice the Chocolate Mud cake into 9 x 4cm piece. Pipe dots of Buttercream on top of each cake slice. Top with Chocolate Shards.

STEP 4

Serve with Vanilla Bean Ice-cream and warmed Chocolate Sauce.

HERE'S A TIP:
Chocolate Shards can be made in advance and stored in a airtight container.