

MORE RECIPES
on Roberts
Confectionery
website



MATERIALS

- 2 x 300g Roberts White Chocolate Melts
- Roberts White Powder Dye
- Silk Rainbow Dust Edible White
- 1.5 kg Roberts Vanilla Mud Cake Mix
- Buttercream Icing
- Blue Food Gel or Paste
- Roberts Clear Vanilla Artisan Flavour
- Roberts Salted Caramel Topping
- Roberts White Sugar Pearls
- Roberts White Non Pareils
- Roberts 3D Shell Mould #54
- Roberts Beach Theme Mould #204
- 6" Round Cake Tin
- 10" Round Cake Tin
- Cake Dowels
- 6" round Cake Disc
- 12" round Silver cake board
- 100 mm Roberts White Lollipop Sticks

NEW!

Vanilla Mud Cake Mix,
available in 1kg & 2kg
resealable bag

SEA THEME ESSENTIALS



TIP:
Seashell
Chocolates can
be made up to a
week before.



STEP 1 - MELT CHOCOLATE

Melt white buttons according to the instructions on the back of the packet. To create a brilliant, bright white, colour the melted buttons with Roberts White Power Dye. Instructions are on the back of the pack.



TIP: Add extra flavour to your chocolate decorations by adding drops of Roberts Flavoured Oil to the melted buttons. There are many flavours to choose from including Orange, Peppermint and Strawberry.

STEP 2 - MAKE CHOCOLATES

Spoon or pipe melted buttons into each cavity of the chocolate moulds. Tap gently on the bench to remove air bubbles. Place into the fridge for approximately 30 - 40 minutes to set. Tip the mould over onto paper towel. The chocolates should easily release from the mould. Create shine by lightly dusting with Edible Pearl White Dust



Create shine with
Silk Rainbow
Pearl White Dust



STEP 3 - MAKE CAKES

Line a 6" x 3" round cake tin with baking paper, making sure the paper on the sides is raised approximately 2 cm above the sides of the tin.

Follow the instructions on the back of the packet to make up the 500g recipe. Pour the batter into the cake tin. Bake 130°C approximately 1hr 30min or until a skewer inserted in the centre comes out clean.

Line a 10" x 3" round cake tins with baking paper. Follow the instructions on the back of the packet to make up the 1kg recipe. Pour the batter into the cake tin. Bake 130°C approximately 1hr 30min or until a skewer inserted in the centre comes out clean.

TIP: To help your decorations stand upright, attach lollipop sticks to the back with a little melted buttons.



STEP 4 - BUTTERCREAM ICING

Flavour Buttercream with drops of Roberts Vanilla Flavour. Colour the icing 3 different shades of blue. Slice each cake in half and fill with flavoured buttercream. Secure the 6" cake to a cake disc with a small amount of buttercream. Secure the 10" cake to the 12" Cake Board with a small amount of buttercream. Pipe layers of coloured buttercream icing around the cake. Smooth together with a long spatula to create a rustic, ombre affect.

STEP 5 - INSERT DOWELS

Insert cake dowels into the 10" cake. Make sure all dowels are even, to provide a flat surface for the 6" cake layer. Place the 6" cake on top of the 10" cake.

STEP 6 - DECORATE

Add chocolate decorations and sprinkle with Salted Caramel Topping, White Non Pareils and Sugar Pearls.



TIP: Make extra chocolate shells and use leftovers on Sea Themed cookies or cupcakes. Chocolates can be stored in an airtight container.

