

Popsicle Cake

(Mauri Chocolate Moist Cake Mix)

Ingredients



Mauri Chocolate Moist Cake Mix
Whole Eggs
Vegetable Oil
Water

Weight (gm)

500
275
175
170

1. Preheat oven to 170°C.
2. Using paddle, mix all ingredients at slow speed for 1 min.
3. Scrap the sides of the bowl, switch to medium speed and mix for 3 mins.
4. Lastly switch to slow speed and mix for 1 min.
5. Pour batter into baking tin and bake for about 45 - 50 mins.
6. Remove from oven and let it cool completely.
7. Mash the cake to form crumble and combine it with 200gm buttercream and 200gm of dark chocolate ganache to form a smooth dough.
8. Press some dough into the popsicle silicon mould and insert the popsicle stick. Fill up the mould with dough and flatten it.
9. Freeze for about 1.5 - 2 hrs.
10. Remove from freezer and thaw for about 30 mins - 1 hr.
11. Melt your chocolate and dip the popsicle cake into the melted chocolate. You may repeat up to 3 times to obtain a smooth coating.

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