

Chocolate Lollipop Cake

Mauri Muffin Mix (Chocolate)



Ingredients:

| | Weight (g) |
|------------------------------|------------|
| Mauri Muffin Mix (Chocolate) | 420 |
| Butter, Melted | 240 |
| Eggs | 200 |
| Milk | 30 |
| White Chocolate | 300 |

Baking Step:

1. Using a paddle attachment, blend all the ingredients at low speed.
2. Scrape down the bowl and continue to mix for another 1 minute at medium speed.
3. Put the batter into an 8" cake mold.
4. Bake at 140°C for about 55 to 60 minutes. Baking conditions may vary depending on batter weight and oven characteristics.
5. Remove from the oven and let cool before assembling.
6. After cooling, put the cake into a mixing bowl. Using a paddle attachment, blend the cake until it becomes a well-formed dough.
7. Weigh the dough into 30g portions and roll into round shapes or shape using an ice cream silicon mold. Refrigerate until firm.
8. Melt the white chocolate, then dip the dough into it and decorate with sprinkles. Adding colored white chocolate is recommended for desired designs.



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