



DEVIL'S CAKE

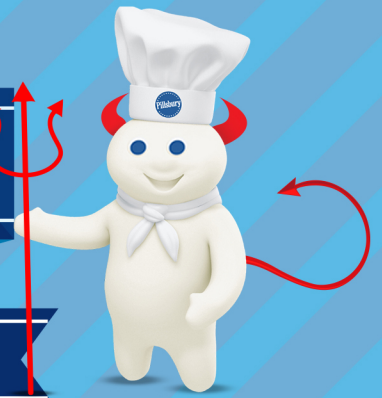
Bake With





DEVIL'S CAKE

What you need for the
LAYERED SPONGE



Pillsbury™ Egg Free
Chocolate Premix
700 g



Pillsbury™ Egg Free
Brownie Mix
300 g



Water
450 g



Oil
30 g



Unsalted Butter
30 g



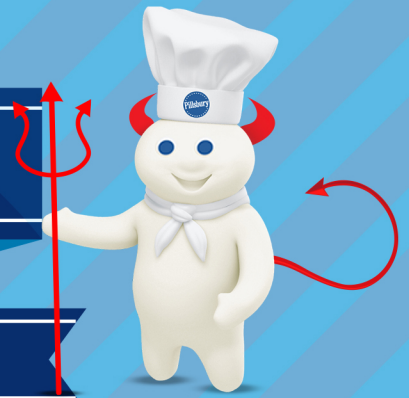
RECIPE

1. Add water and both the mixes to a bowl and mix at Speed 1 using a flat blade for 1-2 minutes
2. Scrape the sides of the bowl and mix again at Speed 2 for another minute
3. Now, add oil and mix at Speed 1 for a minute
4. Pour the batter in a cake mould
5. Bake at: 170°C
6. Bake for: 30-35 minutes



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What you need for the
CHOCOLATE TRUFFLE



Dark Chocolate
250 g



Grated Chocolate
50 g (For layering)



Fresh Cream
250 g



Hazelnut
Praline Paste
50 g (Optional)



RECIPE

1. Heat the cream in a pan
2. Once it's about to boil, pour the chocolate and mix well
3. Now, add the hazelnut paste and mix well
4. Allow the truffle to cool

ASSEMBLY

1. Assemble the cake with the devil sponge and truffle into 3 layers by adding the grated chocolate in between the layers
2. Cover the cake with the remaining truffle and garnish with chocolate flakes