

FATHER'S DAY CAKE



The adage that “The way to a mans heart is through his stomach” is true. Here is a decadent cake to help you prove your point. Try this cake decorated just for Dad with lots of chocolate to sweeten-up “OLE’ Pop”. But, This isn’t just any Fathers Day Cake; it is a decadent rich chocolate cake made with our BakeMark Extra Rich Devils Food Cake then filled with lots of fudge and caramel filling. A cake so good that you better keep a close eye on Dad to make sure he shares with the rest of the family.

Our Extra Rich Cake requires only the addition of water and oil so there is no need for messy eggs to be stored in your freezer or refrigerator. The decorations on top include melted Chocolate Ganache or Chocolate Dipping Icing poured in to a large heart.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this Specialty Cake for Fathers Day and decorate the display area with other Fathers Day pastries. Keep plenty of them on hand to create impulse sales. Of course, talk them up and sample to all customers to show off this decadent cake.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Extra Rich Devils Food Cake Mix
- R.T.U. Chocolate Buttercreme
- Ready-to-Use Fudge Icing
- Chocolate Dipping Icing
- Caramel Pastry Filler

1. BAKE / SLICE LAYERS



Make up the batter following the directions provided on each bag. Scale it into a well-greased or paper lined pan. For an 8-inch cake scale 15 ounces or a 10-inch cake requires 1 pound 12 ounces. Bake at 350F until firm, approximately 32-35 minutes. Invert the pans immediately out of the oven, remove the pans, and let them cool completely.

2. FILL / ASSEMBLE



Slice each layer in half, top one layer with Caramel Pastry Filler and two layers with RTU Fudge Icing then assemble by alternating the fillings.

3. ICE / COMB SIDES



Ice the entire cake with Chocolate Buttercreme Icing. Comb the sides to achieve desired effect.

4. DECORATE



Heat 2-3 ounces of Chocolate Dipping Icing or Chocolate Ganache to 110°F, and pour it into the center of a heart that has been piped on the top of the cake. Then decorate with a border of your choosing and an appropriate script.

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Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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