

Level 5 buns

Mashterchef Recipe by Jade

Ingredients

- 500g caster sugar
- 500g plain flour
- 500g butter
- 6 large eggs
- 2 caps of vanilla essence
- 200g coco powder

Method

- mix all ingredients together with a whisk, add to bun cases and bake at 180 degrees for 18 minutes
- Once cooked allow to cool
- Once cooled mix with enough pouring cream to get the right texture
- Topping of the cake is
- 300g icing sugar
- 200ml full fat milk
- 100g soft cream cheese
- 2 caps of orange essence

Add food colouring of your choice and pipe on the topping to make the buns look more presentable.

