

**SPOTLIGHT**

# CHOCOLATE DRIP CAKE

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PROJECT SHEET



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# CHOCOLATE DRIP CAKE

## **i** BEGINNER

### WHAT YOU'LL NEED

- Colour Mill Gloss Frost 2L
- Colour Mill Oil Blend Tiffany
- Colour Mill Chocolate Drip Lavender
- LOYAL Bakeware Piping Tip #1M
- Colour Mill Disposable Piping Bags 15in
- Colour Mill Serial Scraper 8in
- 6in angled spatula

### BENEFITS

- Chocolate Drip is pre-coloured so you get a consistent colour every time
- Using Chocolate Drip allows you to get perfectly smooth and vibrant chocolate without burning, bumps or seizing
- Precision nozzle makes drip cakes, drizzles and filling moulds easy and mess-free
- Doesn't require any tools or dishes to use, just melt, squeeze and go!
- Colours match with Colour Mill Oil and Aqua Blend range so you can match colours across your baking
- Colours can be mixed together or mixed with Colour Mill Oil Blend to create totally custom shades

### INSTRUCTIONS

#### MICROWAVE METHOD

- Step 1** - Screw off the lid and remove the seal.
- Step 2** - With the lid off, microwave for 20 seconds.
- Step 3** - Squeeze the bottle to break up the contents.
- Step 4** - Microwave for another 20 seconds, put the lid back on and give the bottle a good shake.

**Step 5** - If still not melted through, heat for 10-second intervals until contents are fully melted.

**Step 6** - Caution: Do not microwave for intervals longer than 30 seconds to avoid burning or overheating.

#### BOILING WATER METHOD

**Step 1** - Stand bottle in a jug of boiling water for 10 minutes.

**Step 2** - Massage & shake regularly until melted all the way through.

**Step 3** - Caution: do not allow water to get inside the bottle. avoid contact with boiling water.

#### CREATE A DRIP DECORATION

**Step 1** - Remove the lid

**Step 2** - Hold the bottle upside down with the nozzle held at the outside edge of the top of your cake

**Step 3** - Squeeze until contents start to come out, lightly pushing the chocolate down the edge of the cake to create drips

**Step 4** - Continue squeezing and slowly move around the top edge of your cake, continuously using the nozzle to encourage the drip down the side of the cake

**Step 5** - If you want to cover the top of the cake with Chocolate Drip, take the lid off and slowly pour contents onto the centre of your cake

**Step 6** - Use an angled spatula to smooth and spread out the Chocolate Drip until fully covered and smooth.