

# **Ingredients**

# Irish Chocolate Biscuit Cake

- 500g butter
- 400g dark chocolate
- 400g milk chocolate
- 200g condensed milk
- 200g golden syrup
- 300g chocolate digestives
- 200g rich tea biscuits
- 4 x 30g white lion bars
- 200g maltesers
- 4 x 20g twix
- 800g milk
- Pure Gold luster dust Sugarflair
- Radiant Gold Sugarflair

# **Chocolate Truffle Cake**

- 1.5kg chocolate sponge
- 3 x 30g lion bars
- 200g maltesers
- 200g biscuits
- Raspberry jam
- 1.2kg ganache

#### **Eton Rocky Road**

- 900g sponge/buttercream
- 400g white chocolate
- 100g marshmallow
- 200g cherry
- 50g nibbed almonds
- Condensed milk
- Sprinkles
- 50g Crunchy muesli

#### Dusts

- Pure Gold luster dust Sugarflair
- Radiant Gold Sugarflair
- Cherry Sugarflair
- Claret Sugarflair

- Copper Sugarflair
- Bronze Sugarflair

### Other

- 3mm gold ribbon
- Cocktail sticks
- Florist tape

# <u>Tools</u>

- 10" x 4" round ring tin
- 14" x 4" x 3" deep cake tin
- 10" x 4" x 3" deep cake tin
- Mixer
- Hot plate
- Grease proof paper
- Clingfilm
- Large mixing bowl
- Wooden spoon
- Serrated knife
- Sharp knife
- Palette knife
- Chopping board
- Piping bags
- Large rolling pin
- Small blowtorch