



Recipes

All red text ingredients are available from Famasons



Famasons
PREMIUM INGREDIENTS



White Chocolate Birthday Cake Milkshake

Yield: 2 Milkshakes

Ingredients:

Vanilla Cake

- | | |
|-------|---------------------------------|
| 400 g | Famason's Vanilla Sponge Premix |
| 160 g | Water, cold |
| 180 g | Eggs, large, whole |

Vanilla Icing

- | | |
|-------|------------------------------|
| 150 g | Famason's Vanilla Frosting |
| 50 g | Water, cold |
| 50 g | Famason's Rainbow Vermicelli |

Famason's Kwik-Whip Cream

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|------|---------------------------|
| 20 g | Famason's Kwik-Whip Cream |
| 40 g | Water, cold |

Milkshake

- | | |
|-------|--|
| 300 g | Ice cream, vanilla |
| 80 g | Dr Baker White Chocolate Dessert Sauce |



400 g Milk, full cream

Assembly

20 g Dr Baker White Chocolate Dessert Sauce

20 g Famasons Kwik-Whip Cream

1 unit Mini Rainbow Vanilla Cake Slice, as above

Method:

1. Collect all the ingredients from storage.
2. Preheat the oven to **180 °C**.
3. Line a **20 x 20 cm** baking tin with parchment paper and grease with Pan Release Greaso.

Vanilla Cake

1. Place the Famasons Vanilla Sponge Premix, water and eggs into a mixing bowl of an electric mixer fitted with a whisk attachment.
2. Whisk on slow speed to combine the ingredients.
3. Stop the mixer and scrape down the sides and bottom of the bowl.
4. Whisk on high speed for **6-8 minutes**.
5. Place the batter into the lined cake tin and bake for **25-30 minutes** until an inserted skewer comes out clean.
6. Remove the cake from the oven and allow to cool.
7. Remove the cake from the tin and cut **four 10 cm** round pieces.

Vanilla Icing and Decoration

1. Place the Famasons Vanilla Frosting and cold water in a bowl of an electric mixer.
2. Whisk on high for **5 minutes**.
3. Place one round piece of cake on a clean working surface.
4. Ice the top of the cake piece.
5. Place another cake piece on top to make **2 layers**.
6. Ice the whole mini cake with icing using a palette knife.
7. Place the rainbow vermicelli in a plate. Roll the outside of the mini cake in rainbow vermicelli.
8. Repeat with the other **2** pieces of cake.
9. Place the remainder of the icing in a piping bag fitted with a small, closed star nozzle. Pipe rosettes on the outside board of the mini cake.
10. Cut the cake into **8 clean slices**.

Famasons Kwik-Whip Cream

1. Place the Famasons Kwik-Whip Cream and water in a bowl of an electric mixer and whip on high speed until stiff peaks form.

Milkshake

1. Place the ice cream, Dr Bakers White Chocolate Dessert Sauce, and milk in a jug of a blender.
2. Blender on high speed until smooth and creamy.

Assembly

1. Drizzle the 20 g of Dr Bakers White Chocolate Dessert Sauce inside the glass for presentation.
2. Pour the milkshake into the glass.
3. Top the milkshake with the Famasons Kwik-Whip Cream.
4. Place one slice of the prepared rainbow cake on the edge of the glass.

Storage:

1. Serve the White Chocolate Birthday Cake Milkshake immediately.
2. Store the prepared rainbow vanilla cake slices in an airtight container in the refrigerator at < 4 °C for up to 2 days.