

## Recipe for Magically Malted:

Ingredients needed:

- Trans Zero / Zero hydrogenated oil free chocolate cake layers.
- Flavor Right Trans Zero / Zero hydrogenated oil free icing
- Instant Powder Malt (Need to source zero gram TFA versions)
- Chocolate Ganache (Need to source zero gram TFA versions)
- Compound Coating (Chocolate) (Need to source zero gram TFA versions)
- Chocolate Covered Malt Balls Crushed (20 oz) leave 8-10 malted balls whole for decoration (Need to source zero gram TFA versions)

Instructions:

- Place trans zero icing, instant powder malt, and malted milk balls into a clean dry 20-quart mixing bowl.
- Using a wire whip, whip at medium speed until soft peaks form.
- Split each chocolate cake layer horizontally.
- Fill each layer with the whipped malted ball icing.
- Ice the entire cake with the whipped malted ball icing.
- Melt the chocolate ganache and drizzle down the sides of the cake.
- Divide the cake into eight sections, pipe a shell border on each section with plain trans zero icing.
- Cut the whole malted balls into halves and place on each shell.
- Pipe a large rosette in the center of the cake with plain trans zero icing, Place a chocolate decoration on the center rosette.
- Drizzle melted ganache over the chocolate malt balls.

