

WATERMELON TACO CAKE

INGREDIENTS:

FOR CAKE:

White Cake Mix, boxed or favorite recipe
1 teaspoon LorAnn Watermelon Super-Strength

FOR WHITE CHOCOLATE LAYER:

1/3 cup white chocolate melted wafers
green food coloring, oil-based
1.5 teaspoons shortening
2-3 drops LorAnn Watermelon Super-Strength



DIRECTIONS:

1. Prepare your favorite boxed or homemade white cake recipe. Box cake mix will yield 3- 6 inch cake layers.
2. Add watermelon flavoring to the batter and mix in.
3. Divide batter into 3, 6-inch cake pans and bake.
4. Once baked, let cool at room temperature, wrap in plastic wrap, and put in the fridge for easy cutting.
5. Once the cake layer is cold, take out a layer and slice using a cake leveler or serrated knife to about 1/4 inch thickness. Set cake layer aside.
6. Slowly melt 1/3 cup of white chocolate coating. Take a small amount out and color green with oil based colors and put into a piping bag.
7. Add shortening (or another thinning agent) to the remaining white chocolate coating to thin it out. You need to do this step!
8. Add 2-3 drops of watermelon flavoring to the white chocolate coating and slowly mix. If it becomes too thick, add more shortening.
9. On a piece of parchment paper, draw a 6-inch circle with the green chocolate. Pour the pink watermelon chocolate in the middle and tap on the table to flatten.
10. Put your watermelon cake layer on top and place in your taco holder. Place in refrigerator to set.

11. Once the chocolate coating is firm you are ready to add fillings of your choice. I added a coconut Russian buttercream, a pineapple lime reduction and crushed freeze-dried watermelon pieces.

12. Enjoy right away!

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