

# Chocolate Pineapple Cake Crown

Savor a Chocolate Pineapple Cake Crown crafted with Andros Professional Pineapple Fillings, creamy mascarpone frosting, and a spiced graham cracker crunch. A heavenly blend of flavors and textures!

## INGREDIENTS

- 7oz. **ANDROS Professional Pineapple Fillings**

### CHOCOLATE PINEAPPLE CAKE CROWN

- 2 1/4 cups Cocoa powder
- 2 cups Hot water
- 2 1/3 cups Vegetable oil
- 4 Eggs (extra large)
- 3 1/4 cups Sugar
- 5.5 tsp. Baking soda
- 2 1/4 tsp. Baking powder
- 1 3/4 tsp. Salt
- 4 1/2 cups AP flour
- 1 3/4 cup Milk

### PINEAPPLE FILLING

- 1 cup Granulated sugar
- 7 fl oz. Water
- 1 Vanilla bean split
- 1 Golden pineapple; as needed

### CREAM FOR DECORATING

- 7 fl oz. Heavy cream
- 1/2 cup Mascarpone cheese
- 1 1/4 cups Icing (confectioners') sugar
- 2 tbsp. Clear rum

### GRAHAM CRACKER CRUNCH

- 4 cups Graham cracker crumbs
- 9 oz. Melted butter
- 3 tsp. Cinnamon



## FEATURED INGREDIENT



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# INSTRUCTIONS

## CHOCOLATE PINEAPPLE CAKE CROWN

1. Mix the hot water and cocoa powder until fully dissolved and set aside.
2. In a mixing bowl with the paddle attachment place sift the flour, baking soda, baking powder, salt, and sugar. Turn mixer on low speed and add the combined oil, milk, and eggs and mix until incorporated. Lastly, add the chocolate mixture and mix until smooth.
3. To bake drop an appropriate amount of batter into your 2 inch baking mold then bake at 350 ° F until fully baked.

## PINEAPPLE FILLING

1. In a sauce pot boil the water, granulated sugar, and the vanilla bean until the liquid has reduced by half. Cool the syrup to room temperature and fold in diced pineapple and the Andros Professional Pineapple Fillings.
2. Hollow out the cooled chocolate cake and spoon in the pineapple filling.

## CREAM FOR DECORATING

1. In a mixer bowl with a whip attachment place mascarpone cheese, powdered sugar, and rum. Whip together until smooth. Add the heavy cream and mix on high speed until fully whipped.
2. Pipe a small dot of Andros Professional Pineapple Fillings on top of each whipped cream rosette. Also, pipe dots of Andros Professional pineapple Fillings around the plate.

## GRAHAM CRACKER CRUNCH - GARNISH

1. Melt butter and add the crumbs and cinnamon then mix.
2. Spread out the mixture between two flat pans and press together.
3. Bake in a 350 ° F oven for 4 minutes let cool and break into pieces.
4. Garnish each plate with the crumbs as needed with rosettes of decorating cream.