

Simply Melt from Renshaw

Put simply, Simply Melt from Renshaw is the new and easy way to create crispie cakes or top cup cakes and mini bites.

Packed in a convenient 200g size it couldn't be easier, just snip the top of the pouch and pop in the microwave for a short time and the little buttons will simply melt. All that is left to do is pour, coat or drizzle to create your tasty treats with the minimum of mess.



Simply melt is different to other coatings that are available as it has been extra refined to give a super smooth texture that is close to that of real chocolate, and it is available in a delicious range of five tempting flavours:

Smooth Strawberry, Tempting Toffee, Yummy Yoghurt, Milk Chocolate and White Chocolate.

Try topping a plain shortbread base with the smooth strawberry and then the children can get involved by finishing off with a sprinkle of little mallows for a really pretty effect.

Little cupcakes can easily be topped with simply melt giving some stunning results... When baking, make sure that the cupcake case isn't filled too much so that the final cake is just lower than the top of the papercase.

Helpful hint: Try using a silicone muffin tray when baking cupcakes, this not only helps them keep their shape but also gives a more even bake.

Melt your simply melt and flood the top of the cup cakes and finish with a few coloured sprinkles or even edible glitter to add a bit of colour and sparkle to your final creation.



More chocolate flavoured goodies from Renshaw:

Renshaw have also recently added to their Regalice range in the form of a brand new flavour. Regalice is now available in a delicious white chocolate format. This *new* flavour has the same properties as with the current Professional Regalice range in that it is ideal for both covering a cake and for making component decorations. This new white chocolate version compliments the current chocolate brown coloured and flavoured product that appears in the existing range. The taste is delicious and is ideal for making little roses or covering fancy cup cakes. Or for a more fun approach, why not try a more spotty look with creamy white polka dots against a dark chocolaty background. Either way it's a yummy addition to the range !

