

Chocolate Magic Cake Cutting - Cake Cutter Machines

Classic Three-layer Chocolate Magic Cake Cutting



Magic cake is a real thing. The This ultra-decadent wonder-cake morphs into three distinct layers as it bakes.



How else would you describe one batter that bakes into a cake with three separate layers in the oven? The top layer is a soft spongy cake, the middle a gooey custard, and the bottom a denser, cake-like layer of custard. It's rich and decadent, yet so simple to prepare.



The kids will love this magical chocolate cake that has a dense and fudgy bottom, a fluffy mousse middle and crunchy, crisp top. Keep it simple with just a dusting of powdered sugar, or serve it with whipped cream and fresh berries.



Because in the baking time of the magic cake three layers can not be separated, but in the cut when you must pay attention to make three layers clear, no color confusion. Cheersonic can create a custom ultrasonic cutting blade, very suitable for cutting three layers of chocolate cake, no matter who cut the cake, will be very beautiful.



Do you still cut chocolate magic cake with ordinary knives? Are the slices always consistent? Why not try the ultrasonic cutting machine? We can tailor the size you need according to your cutting needs. Welcome to test!