



CATEGORY

Bakery



FINISHED PRODUCT

Cake, Mud Cake, Muffin

ALPINE WHITE MUD CAKE

OVERVIEW

Using Bakels Crème Cake Muffin Mix.

An off white coloured powder, moist-eating American style muffins and cakes, recipe variations available.

INGREDIENTS

Group 1

Ingredient	KG
Bakels Creme Cake Muffin Mix	1.000
Egg	0.300
Water (Variable)	0.400
White Rum (optional)	0.050
Total Weight:	1.750

Group 2

Ingredient	KG
White Chocolate	0.300
Vegetable Oil	0.200
Total Weight:	0.500

METHOD

1. Place Group 1 in mixing bowl
2. Blend together on low speed for 1 minute
3. Scrape down
4. Blend on 2nd speed for 2 minutes
5. Scrape down
6. Melt Group 2 in double saucepan, allow to cool, then add to Group 1 and blend on 2nd speed for 1 minute
7. Grease two 25cm hoops with TINMAX CAKE
8. Deposit half the batter in each hoop
9. Oven temperature 150°C medium top and medium bottom
10. Bake for approximately 1 1/4 to 1 1/2 hours
11. Remove from oven
12. To enhance flavour generously brush top of hot cake with a wash made up of equal parts of simple syrup and white rum
13. Allow to cool for 30 minutes in the hoop
14. Remove hoop and refrigerate until ready to use