



## CATEGORY

Bakery



## FINISHED PRODUCT

Mud Cake

# MUD CAKE

## OVERVIEW

A recipe for a chocolate mud cake using Bakels Chocolate Muffin Mix with a splash of Apito Chocolate Paste and melted Chockex.

## INGREDIENTS

### Group 1

Ingredient	KG
Bakels Chocolate Muffin Mix	1.000
Egg	0.250
Water (Variable)	0.400
<b>Total Weight:</b>	<b>1.650</b>

### Group 2

Ingredient	KG
Vegetable Oil	0.200
Chockex Supreme (melted)	0.300
Apito Chocolate Paste	0.020
<b>Total Weight:</b>	<b>0.520</b>

## METHOD

1. Place Group 1 in mixing bowl.
2. Blend together for 1 minute.
3. Scrape down.
4. Blend for 3 minutes on 2nd speed.
5. Mix Group 2 together in a separate bowl. Add to Group 1 and blend on 1st speed until clear.
6. Deposit evenly into two greased 25 cm hoops.
7. Oven temperature 150°C for approximately 1 hour.
8. Brush with whisky syrup while hot and allow to cool in the hoop.
9. Decorate with BAKELS CHOCOLATE RTU ICING or use Recipe No. 42500A. CHOCOLATE FUDGE ICING to enrobe the whole cake.