



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Mud Cake

## RICH DARK MUD CAKE (USING BAKELS RICH DARK MUD CAKE CONC)

### INGREDIENTS

#### Group 1

Ingredient	KG
Water (Variable)	0.630
Sugar	0.630
Bakels Rich Dark Mud Cake Conc	0.770
<b>Total Weight:</b>	<b>2.030</b>

#### Group 2

Ingredient	KG
Vegetable Oil	0.210
<b>Total Weight:</b>	<b>0.210</b>

**Yield:** Bake time and bake temperature will vary depending upon the oven and scale weight.

### METHOD

1. Blend Group 1 together on low speed for 2 minutes.
2. Scrape down.
3. Blend on medium speed for 5 minutes.

4. Scrape down.
5. Commence blending on low speed whilst adding oil, mix for total of 2 minutes.
6. Scale as desired.
7. Bake at approximately 160°C-180°C for 40-45 mins.