





# **CATEGORY**

Bakery, Patisserie



### FINISHED PRODUCT

Mud Cake

# WHITE MUD CAKE

# **OVERVIEW**

Moist eating white mud cake, requires only the addition of eggs, water and oil.

# **INGREDIENTS**

#### Group 1

 Ingredient
 KG

 Bakels White Mud Cake Mix
 3.000

 Egg
 0.525

 Water (Variable)
 0.800

 Total Weight: 4.325

Group 2

Ingredient KG
Vegetable Oil 0.425

Total Weight: 0.425

## **METHOD**

- 1. Blend Group 1 on low speed for 1 minute
- 2. Scrape down
- 3. Blend on top speed for 2 minutes





- 4. Commence blending on 1st speed while adding Group 2
- 5. Mix for a total of 2 minutes
- 6. Bake at 180°C