



Cakes and Muffins - Chocolate Cakes

Recipe No:

R203 - R203h

MUD CAKE

USING [BAKELS CREME CAKE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.550	12.3%
	Eggs	0.700	16%
	BAKELS CRÈME CAKE MIX	2.000	45.3%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	0.550	12.5%
	CHOCKEX SUPREME (melted)	0.500	11%
	APITO CHOCOLATE PASTE	0.130	3%

Total Weight	4.430
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- Method:**
1. Place Group 1 ingredients in mixing bowl in above order.
 2. Blend for approximately 1 minute on slow speed.
 3. Scrape down.
 4. Mix on second speed for 4 minutes.
 5. Blend Group 2 ingredients together in separate bowl.
 6. Add to Group 1 and blend in on slow speed until clear.
 7. Deposit into cake tins.
 8. Fill tins 2/3 full.
 9. Bake at 150°C for approximately 1 hour.

10. Decorate with PETTINICE RTU CHOCOLATE ICING.

- Notes:**
- For extra flavour brush with a whisky/sugar syrup while still hot.
- This recipe is also ideal for muffins, scaled at 80 g.
- Recipe percentages are on total batter/mix weight (100%).