



Cakes and Muffins - Mud Cakes

Recipe No:
R203 - R203I

ALPINE WHITE MUD CAKE

USING [BAKELS CREME CAKE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	10%
	Eggs	0.700	16.5%
	BAKELS CRÈME CAKE MIX	2.000	47%
	White Rum (optional)	0.100	2.5%
2	White Chocolate	0.600	14.5%
	VEGETABLE OIL (CANOLA or SOYABEAN)	0.400	9.5%
Total Weight		4.250	

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. Melt Group 2 in a double saucepan, allow to cool.
6. Add to Group 1 on second speed for 1 minute.
7. Do not mix.
8. Deposit in cake tins or muffin trays as required.
9. Oven temperature 150°C (302°F).

Notes: To further enhance flavour generously brush top of hot cake/muffin with a wash made up of equal parts of simple syrup and white rum.

Recipe percentages are on total batter/mix weight (100%).

This recipe is also ideal for muffins, scaled at 80 g.