



## Cakes and Muffins - Mud Cakes

**Recipe No:**  
**R209 - R209a**

### **MILLIONAIRES MUD CAKE**

USING [MILLIONAIRES MUD CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	MILLIONAIRES MUD CAKE MIX	3.500	64.5%
	Water	1.350	25%
2	APITO CHOCOLATE PASTE	0.070	1.3%
3	CANOLA OIL	0.500	9.2%
<b>Total Weight</b>		<b>5.420</b>	

**Method:** 1. Place Group 1 ingredients in machine bowl with beater and blend together on slow speed for 1 minute.  
2. Scrape down.  
3. Mix for a further 4 minutes on second speed.  
4. Scrape down.  
5. Blend Group 2 for 1 minute on first speed.  
6. DO NOT OVERMIX.  
7. Deposit as required.  
8. Baking temperature 180°C for cakes and 165°C for 1 hr 50 min for full slab.

**Notes:** Recipe percentages are on total batter / mix weight (100%)

**Yield:** 13.5 Cakes scaled at 400 g or 6.5 Cakes scaled at 800 g or one full tray slab.