

Cakes and Muffins - Mud Cakes

Recipe No:
R701 - R701c

RICH FUDGE CAKE

USING [PETTINA AMERICAN BROWNIE MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|---------------------|------------------------------|--------------|-------|
| 1 | PETTINA AMERICAN BROWNIE MIX | 3.000 | 61.5% |
| | Eggs | 0.525 | 11% |
| | Water | 0.800 | 16% |
| | APITO CHOCOLATE PASTE | 0.150 | 2.5% |
| 2 | CANOLA OIL | 0.425 | 9% |
| Total Weight | | 4.900 | |

- Method:**
1. Blend Group 1 together on slow speed for 1 minute.
 2. Scrape down.
 3. Mix on slow speed for a further 2 minutes. Scrape down.
 4. Continue to blend on second speed while adding the Canola Oil in a slow stream. This is to be done over 2 minutes.
 5. Do not over mix.
 6. Deposit into paper-lined baking tray or cake tins.
 7. Baking temperature 170°C.
 8. Do not overbake.
 9. For best results leave the Rich Fudge Mix to cool in baking tin after baking.
 10. To further enhance the chocolate flavour prepare a simple sugar syrup adding equal parts of brandy or whisky to the prepared syrup. Brush the top of cakes generously with this while cakes are still warm.

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

Yield: One standard baking tray or twelve 18cm x 4cm cakes scaled at 400g of Rich Fudge Mix.