



## Cakes and Muffins - Mud Cakes

**Recipe No:**

**R718 - R718b**

### **MUD CAKE**

USING [BAKELS CHOCOLATE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.550	12.7%
	Eggs	0.700	16.1%
	BAKELS CHOCOLATE MUFFIN MIX	2.000	46%
2	SOYABEAN OIL	0.550	12.7%
	CHOCKEX SUPREME (melted)	0.500	11.5%
	APITO CHOCOLATE PASTE	0.040	1%

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<b>Total Weight</b>	<b>4.340</b>
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- Method:**
1. Place Group 1 ingredients in mixing bowl in the 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 together in separate bowl.
  6. Add to first Group 1 and blend in on slow speed until combined.
  7. Deposit into 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.  
Recipe percentages are on total batter / mix weight (100%)