



Cakes and Muffins - Mud Cakes

Recipe No:
R208 - R208a

CHOCOLATE MUD CAKE

USING BAKELS MUD CAKE SUPREME MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	BAKELS MUD CAKE SUPREME	3.000	53.5%
	Eggs	0.525	9.5%
	Water	1.050	19%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	0.900	16%
	APITO CHOCOLATE PASTE (optional)	0.120	2%
Total Weight		5.595	

Method:

1. With a paddle blend together the BAKELS MUD CAKE SUPREME,
2. Eggs and Water for 1 minute on slow speed.
3. Scrape down.
4. Mix on second speed for 2 minutes.
5. Add Oil, Apito Chocolate Paste and blend together on slow speed.
6. Deposit 400g of batter into the sponge round tin, lightly greased with Tinglide Spray and lined with paper.
7. Bake at 160°C for approximately 40 minutes.
8. To decorate use 75g of melted chocolate truffle filling and decorate with the spider feathered look.

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