



## Cakes and Muffins - Mud Cakes

**Recipe No:**

**R208 - R208b**

### **MUD CAKE SLAB**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	BAKELS MUD CAKE SUPREME	5.000	53.5%
	Eggs	0.875	9.5%
	Water	1.750	19%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	1.500	16%
	APITO CHOCOLATE PASTE (optional)	0.200	2%

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**Total Weight**

**9.325**

**Method:** 1. With a paddle blend together the BAKELS MUD CAKE SUPREME, Eggs and Water for 1 minute on slow speed.  
2. Scrape down.  
3. Mix on second speed for 2 minutes.  
4. Add Oil, APTIO CHOCOLATE PASTE and blend together on slow speed.  
5. Deposit batter into a paper lined slab tray.  
6. Bake at 160°C for approximately 90 minutes or until baked.  
7. Once cooled, flood with 1kg of melted CHOCOLATE TRUFFLE and feather with WHITE CHOCOLATE TRUFFLE.

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