



## Cakes and Muffins - Mud Cakes

**Recipe No:**  
**R203 - R203v**

### **ALPINE COCONUT MUD CAKE**

USING [BAKELS CREME CAKE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	8.5%
	Eggs	0.700	13%
	BAKELS CRÈME CAKE MIX	2.000	38%
	White Rum (optional)	0.100	2%
	Flour	0.200	4%
	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	10%
2	BAKELS NON TEMP WHITE CHOCOLATE	0.600	11%
	Dessicated Coconut	0.500	9.5%
	Coconut Cream	0.200	4%

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<b>Total Weight</b>	<b>5.310</b>
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**Method:**

1. Blend Group 1 together and scrape down bowl.
2. Mix on 2nd speed for 4 minutes.
3. Gently melt White Chocolate.
4. Blend melted White Chocolate and remainder of Group 2 into Group 1 and
5. Bake at 150°C.

**Notes:**

This recipe is also ideal for muffins, scaled at 80 g.

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

If desired, use standard White Chocolate.