



CAKE, SPONGE & MUFFIN, SWEET GOODS

CLASSIC CHOCOLATE MUDCAKE

A Classic Chocolate Mudcake is a lusciously dense and moist dessert, making this indulgent recipe a timeless chocolate lover's delight. Enjoy deep cocoa richness finished with a glossy chocolate glaze.

INGREDIENTS



INGREDIENTS	WEIGHT
CAKE	
Classic Choc Brownie Mudcake Mix	1.000kg
Water	0.450kg
Oil	0.150kg
Melted Chocolate (Optional)	0.150kg
SUGAR SYRUP	
Caster Sugar	0.270kg
Water	0.200kg
GLAZE	
Water	0.250kg
Thickened Cream	0.150kg
Cocoa Powder	0.100kg
Caster Sugar	0.250kg
Dark Chocolate, Chopped	0.200kg

METHOD

CAKE

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 2 minutes on slow speed.

STEP 4

Deposit into paper lined baking tin.



STEP 5

Bake at 160°C until baked through.

STEP 6

Transfer to wire rack to cool.

SUGAR SYRUP

STEP 1

Bring sugar and water to the boil.

STEP 2

Lightly brush over cooked mudcake while it is still warm.

GLAZE

STEP 1

Combine water and thickened cream in a saucepan and bring to the boil.

STEP 2

Add cocoa powder and caster sugar and stir until combined. Continue to heat until mixture reaches 106°C.

STEP 3

Remove from heat and pour over chopped dark chocolate and mix until smooth.

STEP 4

Cool glaze to 37°C.

STEP 5

Place cake on a wire rack with a drip tray beneath and pour glaze over the cake, covering entirely.

STEP 6

Decorate as desired.

TIP

Glaze can be stored in refrigerator until ready to use, warm to 37°C before glazing cake.

Best eaten fresh on day made. Store at ambient temperature.

Product Name: Classic Choc Brownie Mudcake Mix 15kg, Product Code: 102059