

GLUTEN FREE

GLUTEN FREE CHOCOLATE MUD CAKE CUPCAKES

Try our indulgent Gluten Free Chocolate Mud Cake Cupcake recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Chocolate Mud Cake	
MAURI Gluten Free Mudcake Mix	1.000kg
Egg	0.100kg
Water	0.500L
Vegetable Oil	0.130kg
Cocoa Powder (approximate)	0.050kg
Chocolate Paste	0.020kg
Dark Chocolate, melted	0.200kg
Sugar Syrup	
Castor Sugar	0.270kg
Water	0.200kg
Chocolate Buttercream	
Water	0.120kg
Glucose	0.100kg
Castor Sugar	0.200kg
Egg Yolks	0.630kg
Softened Unsalted Butter	0.600kg
Melted Dark Chocolate	0.220kg

METHOD

MUD CAKE METHOD

STEP 1

Add water, egg and oil to bowl then MAURI Gluten Free Mudcake Mix. Then add chocolate, cocoa powder and chocolate paste.

STEP 2

Combine all ingredients into a mixing bowl and using a beater, mix on low speed for 3 minutes.

STEP 3

Scale into patty pans lined with paper cups, 70-75g per serve and bake at 160°C for 20-30 minutes.

Optional: After removing cake from the oven, lightly brush the top of the warm mud cakes with the sugar syrup.

SUGAR SYRUP METHOD

STEP 1

Bring sugar and water to the boil.

STEP 2

Remove from heat. Solution is now ready to use.

CHOCOLATE BUTTERCREAM METHOD

STEP 1

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball stage).

STEP 2

Place the egg yolks in a mixing bowl fitted with a whisk attachment and whisk mixture on second speed.

STEP 3

Once the sugar syrup has reached 120°C slowly stream the hot mixture over the whisking eggs until all is into the bowl.

STEP 4

Turn machine speed up to third or top speed and continue to whisk until mixture cools down and doubles in volume.

STEP 5

Fold the softened butter into the egg mixture and continue to mix until light and aerated. The item is now ready to be used.

STEP 6

Mix the melted dark chocolate into the buttercream.

STEP 7

Pipe the chocolate mixture on top of each cupcake using a piping bag fitted with a star nozzle tube, approximately 45g per serve.

STEP 8

Decorate top of cupcakes with chocolate shavings and/or your favourite berry.

These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.