



CAKE, SPONGE & MUFFIN, SWEET GOODS

WHITE CHOCOLATE MUDCAKE

A White Chocolate Mudcake is a rich and moist dessert with dense, velvety texture topped with indulgent white chocolate ganache.



INGREDIENTS

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CAKE

Classic White Blondie Mudcake Mix

Water

Egg

Oil

WHITE CHOCOLATE GANACHE

Thickened Cream

White Chocolate Chips

WEIGHT

1.000kg

0.480kg

0.210kg

0.180kg

1.000kg

3.000kg

METHOD

CAKE

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

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

STEP 3

Mix for a further 3 minutes on slow speed.

STEP 4

Deposit into paper lined baking tin.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



STEP 5

Bake at 175°C until baked through.

STEP 6

Transfer to wire rack to cool.

STEP 7

Decorate with white chocolate ganache.

WHITE CHOCOLATE GANACHE

STEP 1

Heat cream to boiling point.

STEP 2

Remove from heat and add white chocolate chips.

STEP 3

Mix until smooth.

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

Product Name: Classic White Blondie Mudcake Mix 15kg, Product Code: 102061