



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

INGREDIENTS	WEIGHT
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
WHITE CHOCOLATE GANACHE	
Thickened Cream	1.000kg
White Chocolate Chips	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.

STEP 5

Bake at 175°C until baked through.

STEP 6

Transfer to wire rack to cool.

STEP 7

Decorate with white chocolate ganache.



CUSTOMER SERVICE

1800 649 494

www.mauri.com.au

AUSTRALIA

1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road
Otahuhu, Auckland 1640

Ph: 0800 937 866

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.



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