



# 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  |
|-----------------------------------|---------|
| <b>CAKE</b>                       |         |
| Classic White Blondie Mudcake Mix | 1.000kg |
| Water                             | 0.480kg |
| Egg                               | 0.210kg |
| Oil                               | 0.180kg |
| <b>WHITE CHOCOLATE GANACHE</b>    |         |
| Thickened Cream                   | 1.000kg |
| White Chocolate Chips             | 3.000kg |

## PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg

## METHOD

### CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.



3. Mix for a further 3 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 175°C until baked through.
6. Transfer to wire rack to cool.
7. Decorate with white chocolate ganache.

## WHITE CHOCOLATE GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate chips.
3. Mix until smooth.