



White Chocolate and Raspberry Slice

This decadent White Chocolate and Raspberry Slice is a sweet treat that pairs creamy white chocolate with tangy raspberries for a delicious flavour combination.

INGREDIENTS

INGREDIENTS	WEIGHT
SLICE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.250kg
White Chocolate Chips	0.200kg
Raspberries	0.150kg

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg

METHOD

SLICE

1. Combine water, egg, oil and cake mix 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. Using a spoon or spatula, fold through raspberries and half the quantity of white chocolate chips into the batter.
5. Deposit into a paper lined baking tin. Garnish with remaining white chocolate chips.
6. Bake at 190°C until baked through.
7. Transfer to wire rack to cool.
8. Decorate as desired.