



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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

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SLICE

Classic White Blondie Mudcake Mix

Water

Egg

Oil

White Chocolate Chips

Raspberries

#### WEIGHT

1.000kg

0.480kg

0.210kg

0.250kg

0.200kg

0.150kg

### METHOD

#### SLICE

##### STEP 1

Combine water, egg, oil and cake mix 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

Using a spoon or spatula, fold through raspberries and half the quantity of white chocolate chips into the batter.

##### STEP 5

Deposit into a paper lined baking tin. Garnish with remaining white chocolate chips.

##### STEP 6

Bake at 190°C until baked through.

##### STEP 7

Transfer to wire rack to cool.



#### STEP 8

Decorate as desired.

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

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