



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

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

### 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.



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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 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