

White Mud Cake

Ingredients:

500g White Mud Cake mix
200ml water
3 eggs
25ml White Rum (optional)
100ml Vegetable Oil
150g White Choc buttons or Snowettes

Method:

Melt the chocolate & oil in a double saucepan and allow to cool.
Mix Mud Cake mix, eggs, water and rum on low speed for 1 minute.
Scrape down and then blend on medium speed for 2 mins.
Add the chocolate mixture and blend on medium for 1 minute. Do not over beat.

Place in a 9 or 10 inch tin which has been lined with bakers paper. Bake at 150C for approx 75 – 90 mins.

Leave in the tin to cool. If you cannot turn off the fan cook at 140C for a bit longer. To enhance the flavour brush the cake with a wash made of equal parts of simple sugar syrup & rum. Ice with White Chocolate fudge icing – available from W&P



Ingredients: Sugar, Wheat Flour, Vegetable fat (vegetable oil, emulsifiers 322soy, 471, 477, antioxidant320), Milk Solids, Modified Maize Starch 1422, Mineral Salts(500, 541) Salt, Flavours, Vegetable Gum 415, Vegetable Oil, Food Acid 330.