

Choc Mud Cake

500g Mud Cake Mix

2 eggs

125 ml Water

75 ml vegetable oil

100g choc buttons melted – optional



Blend mix, eggs and water for one minute on low speed. Scrape down. Blend for 2 minutes on high. Add chocolate buttons and oil and blend for one minute on low. Do not overmix.

Bake at 160 C for 40 minutes. Best results are obtained if the cake is slightly uncooked in the center and left to cool in the tin after baking. Skewer will come out slightly tacky. Glaze with Ganache (see recipe on back).

NB. If making a large cake using more than 1kg of mix, cook slower at a lower temperature (140-150C). For very large mixes this may be 3 – 4 hours. Double line the tin and bake on a low shelf.

Ingredients: Sugar, Wheat flour, Cocoa powder, Vegetable fat(vegetable oil, emulsifiers(322soy, 471, 477), antioxidant (320)), Maltodextrin, Potato flour, Salt, Milk solids, Mineral Salts (450, 500), Flavour.

Ganache for Mud Cake

Ingredients:

100ml Whipping Cream

150g Dark Choc Buttons

Method:

Melt cream and chocolate together in a bowl over a pot of gently simmering water. Stir regularly using a metal or plastic spoon. **Do not allow to boil.** Heat until smooth and glossy.

Allow to cool and thicken slightly before pouring.