

# CARAMEL MUD CAKE

**500g White Mud Cake mix**  
200ml water  
3 eggs  
100ml Vegetable Oil  
**150g White Chockex or Snowettes**  
**Approx. 250g Millionaires Caramel**



Melt the chocolate & oil in a double saucepan and allow to cool. Mix Mud Cake mix, eggs and water 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. Fold in the Millionaires Caramel using a spatula or wooden spoon until just blended. Place in a 9 or 10 inch tin which has been lined with baking 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.

This is good on its own but if you wish, use one of our topping recipes to ice cake with.

## **Millionaires Caramel Topping.**

Melt a small tub of Millionaires Caramel in the microwave for approx 40 seconds. (In the tub but with the lid off). Pour over cake and let set.

## **Caramel Fudge Icing**

Melt 150g Snowettes or white buttons. Melt 300g Millionaires Caramel than combine the two. Working quickly, use to cover cake.

## **Caramel Cream Topping.**

Whip a 300ml tub of cream until stiff. Fold in the same quantity of Millionaires Caramel then whip together until combined. Spread over cake. Keep refrigerated once applied to cake.

## **Salted Caramel Topping**

Use 3 parts Millionaires Caramel to 1 part Salted Butter and whip until well combined.

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.