

# WHITE MUD CAKE (Bakels)

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



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 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. Ice with White Chocolate fudge icing – available from W&P.

**See also our Caramel Mud Cake recipe using this mix!**

**NB. If making a large cake using more than 1kg of mix, cook slower at a lower temperature (140C turn fan off). For very large mixes this may be 3 – 4 hours. Double line the tin and bake on a low shelf. Skewer will be tacky when cooked**

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.