



WHITE CHOCOLATE MUD CAKE MIX

OVERVIEW

Bakels White Chocolate Mud Cake is a delicious, moist, and fudgy white chocolate cake perfect for any occasion. Requiring only the addition of water.

A delicious range of rich white chocolate cakes / or cupcakes can be made from this one mix.

BENEFITS INCLUDE:

- Rich white chocolate flavour
- Excellent volume
- moist even texture
- Good shelf life
- Delicious eating quality

Create the perfect finish with Bakels Chocolate Truffle applications: [Caramel](#), [Chocolate](#), [Dark Chocolate](#), [Hazelnut](#), [Strawberry](#), and [White Chocolate](#).

INGREDIENTS

Sugar, Wheat Flour, Vegetable Oil, Maltodextrin, Potato Starch, Whole Egg Powder, Modified Starch (1422), Skim Milk Powder, Salt, Flavours, Raising Agent (450,500), Whey Powder, Colours (171,100), Emulsifier (471, 491, 435), Stabiliser (412), Acidity Regulator (330), Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3859-40	10kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	398.00
Energy (kj)	1,670.00
Protein (g)	4.60
Fat (g)	5.70
Saturated (g)	2.20
Carbohydrate (g)	80.30
Sugars (g)	50.50
Dietary Fibre (g)	1.10
Sodium (mg)	622.00

METHOD

Group 1	
Ingredient	KG
White Mud Cake Mix	1.000
Water	0.440
Total Weight:	1.440

DESCRIPTION

1. Preheat oven to 175 °C - 180 °C. 2. Place all ingredients into a large mixing bowl. 3. Blend ingredients on a low speed for 1 minute. 4. Scrape down sides. 5. Continue to mix on a medium speed for a further 4 minutes. 6. Pour batter as desired. 7. Bake at approx. 175 °C. for 60-65 minutes.

ADDITIONAL INFORMATION

NOTE: For muffins, bake at 175 °C for approximately 45 - 50 minutes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Milk, Egg



CATEGORY

Cake Mixes, Cakes, Muffins & Slices



INGREDIENT FEATURES

Just-Add-Water



FINISHED PRODUCT

Cake, Cupcake