



# 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: <u>Caramel</u>, <u>Chocolate</u>, <u>Dark Chocolate</u>, <u>Hazelnut</u>, <u>Strawberry</u>, and <u>White Chocolate</u>.

#### **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	Туре	<b>Palletisation</b>
3859-40	10ka	Plastic Bag	

### **NUTRITIONAL INFORMATION**

Туре	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



**TVPF** 



**ALLERGENS** 

Powder Gluten, Milk, Egg



CATEGORY INGREDIENT FEATURES



FINISHED PRODUCT

Cakes, Muffins & Slices, Cake Mixes

Just-Add-Water

Cake, Cupcake