CAKE, SPONGE & MUFFIN, SWEET GOODS

Delivering a dense yet moist texture, with superior in-mouth softness and a rich chocolate flavour.

# **BASIC RECIPE**

INGREDIENTS	WEIGHT (KG OR L)
Group 1	
Chocolate Mudcake Mix	1.000kg
Fresh Egss	0.200kg
Water - variable	0.400L
Group 2	
Vegetable Oil	0.150kg

# **METHOD**

## **STEP 1**

Place Group 1 ingredients in mixing bowl fitted with the paddle attachment.

### **STEP 2**

Mix for 1 minute on speed 1. Scrape down.

#### **STEP 3**

Mix for 2 minutes on speed 2.

# **STEP 4**

Slowly add Group 2 ingredients on a slow speed until fully blended in.

STEP 5

Scale off as required.

## **STEP 6**

Bake at 160°C until baked.





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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may yary