

Bakels Alpine White Mud Mix

(Crème Cake Muffin Mix)

Ingredients

Group 1

1Kg Bakels Crème Cake Muffin Mix
300g Eggs (approx. x5 50g eggs)
400g Water
50g Rum (optional)

Group 2

300g White Chocolate
200g Vegetable Oil

Yield

Round 7" x 4" or 8" x 3" cake

Method

1. Place Group 1 ingredients in mixing bowl
2. Blend together on low speed for 1 minute
3. Scrape down
4. Blend on 2nd speed for 2 minutes
5. Scrape down
6. Melt Group 2 ingredients in double saucepan, allow to cool, then add to Group 1 and blend on 2nd speed for 1 minute
7. Grease pan with Bakels Sprink
8. If using two pans, pour half of the batter in each pan
9. Bake in oven on 150 degrees for approximately 1¼ to 1½ hours.
10. Remove from oven
11. To enhance the flavour generously brush the top of hot cake with a wash made of equal parts of sugar syrup and white rum
12. Allow to cool in pan for 30 minutes
13. Remove from pan and refrigerate until ready to use.

Hints

- Be careful not to overcook, cooking for longer at a lower temperature can help with this.
- Cooking times vary for larger tins and cooking times vary with ovens.
- Always grease & paper line tins.

Dry cake mix ingredients:

Ingredients: Wheat flour, Sugar, Egg powder, Vegetable fat (vegetable oil, emulsifiers (471,477), antioxidant (307)), Milk solids, Thickener (1422), Raising agents (500, 541), Salt Natural flavour, Vegetable gum (415), Emulsifier (481), Acidity regulator (330), Vegetable oil (antioxidant (307)).

Store Below 25°C, dry and dark conditions.

Allergen Statement: Contains gluten and milk. May be present due to shared equipment: tree nuts, sulphites and sesame

