

# Bakels Premium Chocolate Mud Cake

## Ingredients

1kg Chocolate Mud cake mix (available at [www.lollipopcakesupplies.com.au](http://www.lollipopcakesupplies.com.au))  
270ml water  
3 eggs  
140ml vegetable oil  
15g Pettina Chocolate Paste (included with cake mix)

## Yield

Round 7"x 4" or 8" x 3"  
24 Regular Cupcakes (#700 cupcake case)

## Method

1. Combine cake mix, water & eggs and mix on low speed for 1min. Scrape bowl and continue to mix for a further 2 mins on high.
2. Using a bench top mixer, mix ingredients on medium, gradually adding vegetable oil over 2 minutes.
3. Add chocolate paste and continue to mix on medium for a further minute.
4. Bake at 150-160 degrees for approx. 2hrs (*Baking time and temperature will varies from oven to oven*)

For best results, allow cake to cool in tin.

### Dry cake mix ingredients:

Sugar, Wheat flour (thiamine, folate), Cocoa Powder (6%), Maltodextrin, Potato flour, Salt, Milk solids, Raising agents (341, 450, 500), Natural Flavour, Vegetable Gum (415)

Store Below 25°C, dry and dark conditions.

### Allergen Statement:

Contains gluten, milk.

May be present due to shared equipment: tree nuts, egg, soy, sulphites and sesame