

Bakels Premium White Mud Cake

Included

1kg mud cake mix

You'll need to add

3 x 60g Eggs

270g Water

140g Vegetable Oil

Yield

Round 8" (3" high) cake or 24-28 regular cupcakes

Method

1. Preheat oven to 150 degrees
2. Combine eggs, water & cake mix on low speed for 1 minute. Scrape the bowl down and mix for a further 2 minutes on high.
3. Start mixing on low again while adding oil. Mix together for a total of 2 minutes.
4. Pour cake mixture into prepared cake tin
5. For 8" Round cake: Bake at 150-160 degrees for approx. 2-3 hrs
For Cupcakes: Bake at 150-160 degrees for approx. 35 mins
(Baking time and temperature will vary from oven to oven)
6. Leave to cool in tin.

Hints:

Be careful not to overcook, cooking for longer at a lower temperature can help with this. It is a good idea to line the tin twice with paper.

Try to minimize the number of times you open the oven during cooking as this may make the cake sink in the middle and/or not cook properly. If you feel you need to check the cake, do so with caution after a minimum 1.5-2 hours into the cooking time.

Cooking times vary for larger tins and cooking times vary with ovens.

Always grease & paper line tins.

Ingredients:

Sugar, Wheat flour (thiamine, folate), Vegetable fat (vegetable oil, emulsifiers, (471,477), antioxidant (320)), Maltodextrin, Potato flour, Salt, Milk solids, Raising agents (450, 500), Flavour, Colour (120), Vegetable Oil (antioxidant (307))

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