

Recipe No:
38350 - 38350A

Mississippi Mud Cake

USING [Bakels Mud Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Egg	0.525
	Water (variable)	0.800
	Bakels Mud Cake Mix	3.000
2	Pettina Chocolate Paste	0.060
	Vegetable oil	0.425
Total Weight		4.810

- Method:**
1. Blend Group 1 on low speed for 1 minute.
 2. Scrape down.
 3. Blend on top speed for 2 minutes.
 4. Scrape down.
 5. Add PETTINA CHOCOLATE PASTE.
 6. Commence blending on second speed while adding vegetable oil.
 7. Mix for a total of 2 minutes. (Do not over-mix).
 8. To enhance flavour, make up a simple syrup adding equal parts of brandy or whisky, to the simple syrup, then generously brush the top of the Mississippi Mud Cake while still hot.
 9. Stock syrup recipe: 1.2 kg sugar and 1kg water. Bring to boil. Allow to cool and place in container for future use.
 10. For: 18 cm x 4 cm round use 50 g of simple syrup, 18 cm x 7 cm round use 75 g of simple syrup, 20 cm x 7 cm round use 100 g of simple syrup, 26 cm x 7 cm round use 150 g of simple syrup
 11. Baking times and weights: 18 cm x 4 cm tin 400 g batter 40 min. 160–170°C, 18 cm x 7 cm tin 600 g batter 50 min. 160–170°C, 20 cm x 7 cm tin 800 g batter 60 min. 160–170°C, 26 cm x 7 cm tin 1400 g batter 70 min. 160–170°C.

- Notes:**
- If using APITO CHOCOLATE PASTE increase quantity to 120 grams.
 - Decorate with Ganache using CHOCKEX SUPREME Recipe 51450A.