



Chocolate Mudcake Pops

A Chocolate Mudcake Pop is a delicious mini dessert compiled of moist chocolate mud cake and coated with chocolate for a delightful party treat.

INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
Classic Choc Brownie Mudcake Mix	1.000kg
Water	0.450kg
Oil	0.150kg
Melted Chocolate (Optional)	0.150kg
SUGAR SYRUP	
Caster Sugar	0.270kg
Water	0.200kg
ASSEMBLY	
Melted Chocolate For Dipping	
Lollipop Sticks	

PRODUCTS

102059 Classic Choc Brownie Mudcake Mix 15kg

METHOD



CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 2 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 160°C until baked through.
6. Transfer to wire rack to cool.

SUGAR SYRUP

1. Bring sugar and water to the boil.
2. Remove from heat.
3. Lightly brush over cooked mud cake while it is still warm, reserving the rest of the mud cake pops.

ASSEMBLY

1. Break up the mudcake into a bowl.
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3. Using a paddle, mix on slow speed for 1 minute. Slowly add sugar syrup until a chocolate dough forms.
4. Remove mix from the bowl and divide into 20g portions. Roll into balls and press a lollipop stick inside each one, allow to chill in the fridge for 2 hours.
5. Prepare a deep bowl with the melted chocolate.
6. Dip the Chocolate Mud Cake pops into the melted chocolate, ensuring they are completely covered.
7. Decorate as desired.