



White Chocolate Mudcake

A White Chocolate Mudcake is a rich and moist dessert with dense, velvety texture topped with indulgent white chocolate ganache.

INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
WHITE CHOCOLATE GANACHE	
Thickened Cream	1.000kg
White Chocolate Chips	3.000kg

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg

METHOD

CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.



3. Mix for a further 3 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 175°C until baked through.
6. Transfer to wire rack to cool.
7. Decorate with white chocolate ganache.

WHITE CHOCOLATE GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate chips.
3. Mix until smooth.