

## Ultimate Mud Cake Mix

Product Card # 600086-R2



Polava developed this mix to help you present a delicious creation.

**The Polava brand provides these benefits:**

- **MADE IN AUSTRALIA**
- **TOLERANT**  
*Quality outcomes from a broad range of bakery or shop conditions and with unskilled assistance.*
- **FREE FROM artificial flavours and colours**
- **GUARANTEED QUALITY & CONSISTENCY**
- **TECHNICAL SUPPORT**
- **MERCHANDISING SUPPORT**

ADDITIONAL FEATURES	BENEFITS
<b>LEVEL BAKING</b>	<i>Saves time &amp; labour. Works in a wide array of baking pans</i>
<b>EASY TO USE</b>	<i>Save expense – no need to add expensive chocolate paste</i>
<b>LONG SHELF LIFE</b>	<i>Less wastage</i>
<b>VERSATILE MIX</b>	<i>Also makes lava cake, brownies, cookies</i>
<b>DEEP RICH CHOCOLATE FLAVOUR with PREFERRED MOUTH FEEL</b>	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Ultimate Brownies >>>**

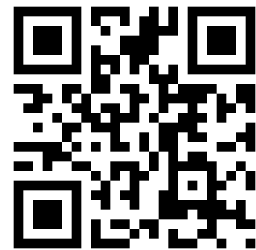
## RECIPE 2

### Ultimate Brownies



MAKE UP INSTRUCTIONS	SMALL BATCH
Ultimate Mud Cake Mix	2,000g
Egg	200g
Sugar	200g
Water	300g
Melted Butter	400g

SCAN for MORE  
POLAVA INFO



#### RECOMMENDED METHOD:

- Whip Sugar and Egg to full volume
- Combine tepid water, Mud Cake Mix and melted butter.
- Blend on speed 1 for one minute, scrape down and mix for three minutes on speed 2.
- Fold whipped egg through mix.
- Bake at 150°C for 20 to 25 minutes.

#### CREATE THESE VARIETIES TOO: CHOCOLATE PEANUT BROWNIES

- Add 200g roasted, salted peanuts.
- Finish with Dawn Caramel Filling and Dawn Chocolate Icing.

#### JAFFA BROWNIES

- Add 100g Dawn Orange Fruit Bits
- Finish with Dawn Vanilla Icing flavoured with orange fruit bits.



MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)