

White Mud Cake

White mud cake recipe using the
Dawn Creme Cake Base

Group 1

Crème Cake Base Dawn 1000gm
Eggs 350gm
Water 400gm

Group 2

White Chocolate 300gm
Oil 200gm

Mix group 1 on speed 2 for 3 mins

Heat oil and pour over chocolate
Scrape down Batter and slowly
add group 2

Deposit into baking tins.

- ✓ Moist, tender eating and light, even texture.
- ✓ Great shelf life.
- ✓ Excellent volume.
- ✓ Freezes well (either as batter or when baked.)

