

WHITE CHOCOLATE MUD CAKE



FOOD SERVICE



A rich, moist cake with a subtle white chocolate flavour. It holds firm, perfect for more elaborate decorating and makes a great birthday or celebration cake for catering events.

WHITE CHOCOLATE MUD CAKE



MAKES 16 SLICES

INGREDIENTS

	Approx Unit Price	Approx Ingredient Cost
350g butter, cubed	0.0718	\$2.51
200g white chocolate, roughly chopped	0.00661	\$1.32
600g Chelsea Caster Sugar	0.00233	\$1.40
400ml milk	0.00155	\$0.62
300g plain flour, sifted	0.00166	\$0.50
100g self-raising flour, sifted	0.00153	\$0.15
3 no. 6 eggs, lightly beaten	0.20967	\$0.63
5ml vanilla extract	0.07446	\$0.37
White Chocolate Ganache:		
100ml cream	0.00485	\$0.49
300g white chocolate, roughly chopped	0.00661	\$1.98
150g cream cheese	0.01039	\$1.56
150g Chelsea Icing Sugar	0.00280	\$0.42
1 orange: juice and zest only	0.30000	\$0.30

METHOD

Preheat oven to 160°C.

Grease and line a 26cm round springform cake tin.

Melt together the butter, white chocolate, sugar and milk over a low heat, stirring constantly until smooth.

Transfer to a bowl and allow to cool for 15 mins.

Whisk in both flours, eggs and vanilla and pour batter into prepared cake tin.

Cover loosely with foil and bake for 1.25 - 1.5 hours (check after 1.25 hours).

When cooked, allow to cool in tin for 10 minutes, then turn out and cool on a wire rack.

White Chocolate Ganache

Bring the cream to boil in a large saucepan. Remove from heat, add the white chocolate and stir until melted.

Chill until completely cold.

Cream together the cream cheese and icing sugar with the juice and zest of the orange.

Mix together the cream cheese mixture and the chilled white chocolate ganache.

TOTAL COST	\$12.25
COST PER PORTION	\$0.77
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$2.93
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Costs based on average wholesale prices at February 2014

VARIATIONS

- Vary the icing to suit the occasion and add whichever decorative twists you like (e.g. fresh blueberries, raspberries, strawberries, white or dark chocolate curls, toasted sliced almonds or sprinkles for children's parties).
- Make in two halves and sandwich together with white chocolate ganache.
- Make into a dark chocolate mudcake by replacing the Chelsea Caster Sugar with Chelsea Soft Brown Sugar and the white chocolate with dark cooking chocolate and cover with a dark chocolate ganache. Add 20g of cocoa powder if desired.
- Add 100g diced dried apricots to the batter.
- Add 20g poppy seeds to the batter.

PROFIT

- If cut into 16, each slice costs around \$0.77, so a selling price of \$2.95 per slice would generate 70% gross profit.
- If cut into 12, each slice costs around \$1.02, so a selling price of \$3.90 per slice would generate 70% gross profit.
- Remember to add the cost of any extra garnish to selling price.

NUTRITION

- Contains wheat, egg and dairy products.

SERVICE

- Display on cake stand as whole cake and carefully cut slices to order. It is advisable to portion-mark the top using a cake portioner before displaying.
- Can be stored for up to 10 days in a chiller.