

Caramel Mud Cake



Serves: 8

- 200g butter, cubed
- 200g white chocolate, chopped
- 200g **Chelsea Soft Brown Sugar** (1 cup)
- 180ml hot water ($\frac{3}{4}$ cup)
- 30g **Chelsea Golden Syrup** (1 Tbsp)
- 10ml vanilla essence (2 tsp)
- 2 eggs (size 7), at room temperature
- 150g plain flour (1 cup)
- 150g self-raising flour (1 cup)
- Chelsea Icing Sugar**, to dust
- whipped or thickened cream, to serve

Method

Pre-heat oven to 160°C conventional bake. Grease a 23cm round cake tin and line with baking paper, covering the sides and base.

Place butter, chocolate, **Chelsea Soft Brown Sugar**, water, **Chelsea Golden Syrup** and vanilla essence in a heavy-based saucepan. Stir over a medium-low heat for 5 minutes until chocolate melts and mixture is smooth. Set aside for 20 minutes to cool.

Add eggs, one at a time, beating well after each addition. Sift combined flours over chocolate mixture and stir until well combined.

Pour mixture into pan and bake in pre-heated oven for 50-60 minutes or until a skewer inserted into the centre of the cake comes out almost clean. Stand cake for 20 minutes before turning out onto a wire rack to cool. Dust with **Chelsea Icing Sugar**.

Variation

Top with a delicious caramel icing. Melt 60g butter in a saucepan. Add 110g **Chelsea Soft Brown Sugar** and 2 Tbsp cream and cook until smooth and golden. Remove from heat and gradually add approximately 1 $\frac{1}{2}$ cups **Chelsea Icing Sugar** until icing forms a smooth, spreadable consistency. Spread icing quickly over the cooled cake.

Nutrition

Contains gluten (wheat), eggs and dairy.



Service

Cut into 8 slices.

Cake can be warmed slightly. Serve with a dollop of whipped or thickened cream.

TOTAL COST*	\$4.35
COST PER PORTION	\$0.54
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$2.09

*Cost based on average wholesale prices March 2016



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