

SPOTLIGHT

**CHOCOLATE MUD
CAKE WITH DARK
CHOCOLATE
GANACHE
FROSTING**

**Nº 17.22.11
PROJECT SHEET**

MUDCAKE

CHOCOLATE MIX



※ Makes 2 x 10" Cakes or 48 Cupcakes ※



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CHOCOLATE MUD CAKE WITH DARK CHOCOLATE GANACHE FROSTING

e EASY

WHAT YOU'LL NEED

- 1kg Roberts edible craft chocolate mud cake mix
- 4 eggs
- 300ml water
- 200ml vegetable oil
- 600g Roberts edible craft dark melting buttons
- 1 cup cream (35% milk fat preferred)
- Mondo ombre layer anodised five-piece cake pan
- Roberts edible craft icing & chocolate smoother

INSTRUCTIONS

Step 1 - Preheat oven to 150 degrees celsius fan forced.

Step 2 - Line the sides and base of the cake tin with baking paper.

Step 3 - Place the 1kg chocolate cake dry mix, eggs, water and vegetable oil in a large bowl and mix on low speed for one minute.

Step 4 - Scrape down the sides and base of the bowl and mix again on medium speed for 30 seconds.

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Step 5 - Pour mixture evenly into four of the prepared cake tins, filling approximately 2/3 high.

Step 6 - Bake for 40-45 mins, or until a skewer inserted in the centre comes out clean. Allow to cool completely in the tins before decorating.

MAKE THE GANACHE ICING

Step 1 - Place 600g of Roberts edible craft dark buttons into a heat proof bowl.

Step 2 - Bring one cup of cream to the boil.

Step 3 - Pour the hot cream over the dark buttons and using a hand whisk, whisk until smooth.

Step 4 - Allow to cool.

DECORATE THE CAKE

Step 1 - Place one cake layer onto a cake stand or serving plate and spread a layer of ganache over the top.

Step 2 - Place the second layer on top and repeat for the remaining layers.

Step 3 - Place ganache over the top and sides of the stacked layers.

Step 4 - Using a clear icing smoother, hold it upright against the cake in a vertical position, and move around the cake to create a smooth and professional finish.

Tips - Store the decorated cake in the fridge until ready to serve. Bring to room temperature before cutting and serving.