

WHITE
CHOCOLATE
Mud Cake

RECIPE - WHITE CHOCOLATE MUD CAKE

Makes 1729g of batter
3X 6 inch / 2x 7 inch

Ingredients

250 g unsalted butter
300 g white chocolate

250 g castor sugar

150 ml warm water

200 g plain flour
200 g self raising flour
1/2 tsp bi-carb soda
pinch salt

4 extra large eggs
30 g vegetable oil
150 g sour cream

Kitchen Tool Kit

1 x medium mixing bowl
1 x small mixing bowl
Large saucepan
Lined cake pans
Measuring jug
Sieve
Silicone spatula
Whisk

PREP TIME: 15 MIN

BAKE TIME: 70 - 90 MIN

COOLING TIME: 30 MIN

Method

Preheat oven to 130°C (Fan force) or 140°C (No fan)

Line baking tins with baking paper on both the base and sides of the baking pan

Sift the flours and bi-carb soda into a large mixing bowl, add a pinch of salt and set aside

Place the butter, chocolate, warm water and sugar into the large saucepan and stir everything together with a whisk over a low heat allowing the chocolate and butter to melt slowly, not allowing the mixture to boil. Once the chocolate is just about melted remove from heat and keep whisking to bring everything together allowing the heat to melt the remaining chocolate pieces. Set aside for 3-4 minutes.

Combine the eggs, oil and sour cream in a bowl and whisk together briefly to combine.

Pour into the chocolate mixture and whisk to create a smooth batter.

Add the sieved flours into the chocolate batter and continue whisking carefully until everything is incorporated. You may need to clean the sides of the saucepan down with the silicone spatula.

Divide evenly between cake pans and bake in a low oven for between 80 - 90 minutes. Check 6 inch cakes after 70 minutes, the larger cakes may need up to 90 minutes.

Once baked the cakes should have a soft crust on top and feel springy when touched in the center. A skewer or toothpick inserted into the center of the cake should come out clean.

Leave the cakes in the cake tins to cool for 10 minutes before turning up side down on a sheet of baking paper for 20 - 30 minutes to create a flat top.

Cooling the cakes upside down also allows the cakes to steam a little softening the top crust.

Once the cakes have been out of the oven for about an hour (they may still have some residual warmth coming out of them but that's alright) wrap tightly in cling film (1 double wrap if freezing) and store in the fridge for up to 7 days or in the freezer for up to 3 months.

TIPS FOR BAKING GREAT MUD CAKES

- Always line both the sides and base of your cake pans with baking paper, mud cakes have the tendency to stick
- This entire recipe can be made in one large saucepan. You can sieve your flours & bi-carb soda onto a sheet of baking paper and use that to pour in the dry ingredients when ready
- Heating the sugar with the chocolate, water and butter allows the sugars to begin dissolving, this will help give just a thin crust to your mud cakes and will help make the cake less dense.
- Leaving the chocolate mixture to cool for 3-4 minutes before adding the eggs is important so you don't scramble the eggs if your mixture was a little too hot.
- Bake mud cakes low and slow. A lower oven temperature helps the batter heat evenly and gives a nice even rise to your cakes, preventing the formation of a big crusty dome.
- Cooling the mud cakes in the tin for 10 minutes allows the cakes to firm up making them easier to handle. Flip the slightly cooled cakes onto a sheet of baking paper to create a flat top.
- Wrapping a very slightly warm cake will help soften any top crust that may have developed. the cake should be placed straight into the fridge once wrapped. And only frozen once completely cool.
- The flavour of a mud cake develops over time, the cake is best consumed within 7 days.