



bakery  
ingredients  
innovation

cereform®

## Caramel Mudcake

Using Cereform California  
Blondie Mudcake Mix

### Ingredients

#### Mudcake

California Blondie Mudcake Mix	1.000kg
Water	0.500L
Egg	0.100kg
Oil	0.100L
White Chocolate, melted	0.200kg
Caramel Flavour	0.020L

### Method

1. Combine all ingredients in a bowl and beat for 4 minutes on low speed.
2. Scale as desired.
3. Bake at 170°C-180°C until baked through.
4. Allow cake to cool thoroughly before coating with ganache.

### Ingredients

#### Caramel Ganache

Thickened Cream	1.000kg
White Chocolate	3.000kg
Caramel Flavour	0.015L

### Method

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate and caramel flavour, keep stirring until chocolate is fully melted and product is smooth.
3. Allow ganache to cool and thicken slightly before using.

## Butterscotch Mudcake

Using Cereform California  
Blondie Mudcake Mix

### Ingredients

#### Mudcake

California Blondie Mudcake Mix	1.000kg
Water	0.500L
Egg	0.100L
Oil	0.100L
White Chocolate, melted	0.200kg
Butterscotch Flavour	0.020L

### Method

1. Combine all ingredients in a bowl and beat for 4 minutes on low speed.
2. Scale as desired.
3. Bake at 170°C-180°C until baked through.
4. Allow cake to cool thoroughly before coating with ganache.

### Ingredients

#### Butterscotch Ganache

Thickened Cream	1.000kg
White Chocolate	3.000kg
Butterscotch Flavour	0.015L

### Method

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate and butterscotch flavour, keep stirring until chocolate is fully melted and product is smooth.
3. Allow ganache to cool and thicken slightly before using.

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A Division of George Weston Foods Limited ABN 45 008 429 632

74-76 Redfern Street, Wetherill Park NSW 2164

Telephone: (02) 9609 0100 Facsimile: (02) 9725 1958

Toll Free: 1800 242 951 [www.cereform.com.au](http://www.cereform.com.au)

**another great recipe idea**

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