

WHITE CHOCOLATE MUD CAKES

250g BUTTER, chopped
150g WHITE CHOCOLATE
2 CUPS CASTOR SUGAR
1 CUP MILK
1½ CUPS PLAIN FLOUR
½ CUP SELF RAISING FLOUR
1 TEASPOON VANILLA EXTRACT
2 EGGS BEATEN LIGHTLY

METHOD

PREHEAT OVEN TO A MODERATE SLOW HEAT.
COMBINE BUTTER, SUGAR, CHOCOLATE AND
MILK IN SAUCEPAN, STIR UNTIL MELTED AND
SMOOTH. TRANSFER TO LARGE BOWL, COOL FOR
15 MINUTES. WHISK SIFTED FLOURS INTO MIX,
THEN VANILLA AND EGGS. COOK IN PREHEATED
OVEN APPROX. 25 MINUTES. IF MORE COOKING IS
REQUIRED CONTINUE COOKING FOR A FURTHER 5
MINS OR UNTIL COOKED.



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