

VARIATIONS MUD CAKE MIX

Type of Cake	Cake Tin Size Base x Height	Cake Mix	Dry Cake Mix Kg/g	Eggs	Water ml	Vegetable Oil ml	Flavour / Colour	First Mix Low Speed Seconds	Second Mix Medium Speed	Bake fan forced oven Degrees C	Bake Time minutes
Banana Cake	8" x 3" Round (20cm x 7.5cm)	Vanilla	500g	3	200	100	2x bananas pureed	1 min	30 secs	140°C	50 - 60 mins
Raspberry Ombre	Four x 7" x 2" (17.78cm x 5cm) (430g Batter each layer)	Vanilla	1kg	5	300	225	Raspberry Flavour Colour	1 min	30 secs	140°C	35 - 40 mins
Donut Vanilla Mix	3.5" Diameter	Vanilla	500g	3	200	100		1 min	30 secs	160°C	12 - 15 mins
Donut Chocolate Mix	3.5" Diameter	Chocolate	500g	2	150	100		1 min	30 secs	160°C	18 - 20 mins
Type of Cake	Cake Tin Size Base x Height	Cake Mix	Dry Cake Mix Kg/g	Eggs	Water ml	Vegetable Oil ml	Roberts White Melts	First Mix Low Speed Seconds	Second Mix Medium Speed	Bake fan forced oven Degrees C	Bake Time minutes
White Chocolate Mud	7" x 3" Round (17.78 x 7.5cm)	Vanilla	500g	3	200	85	150g	1 min	30 secs	140°C	60 - 70 mins
	8" x 3" Round (20cm x 7.5cm)	Vanilla	500g	3	200	85	150g	1 min	30 secs	140°C	60 mins
	9" x 3" Round (23cm x 7.5cm)	Vanilla	500g	3	200	85	150g	1 min	30 secs	150°C	55 mins
	10" x 3" Round (25cm x 7.5cm)	2 x 500g Vanilla	500g	3	200	85	150g	1 min	30 secs	Mix 2 x 500g batches separately then fold together. Bake 140°C, 2 hours.	
			500g	3	200	85	150g				
	Cupcakes 18 - 24	Vanilla	500g	3	200	85	150g	1 min	30 secs	160°C	20 - 25 mins
Type of Cake	Cake Tin Size Base x Height	Cake Mix	Dry Cake Mix Kg/g	Eggs	Water ml	Vegetable Oil ml		First Mix Low Speed Seconds	Second Mix Medium Speed	Bake fan forced oven Degrees C	Bake Time minutes
Chocolate Mud Cake	6" x 3" Round (15cm x 7.5cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	1hr 20 mins
Chocolate Mud Cake	Four x 7" x 2" (17.78cm x 5cm) (415g Batter each layer)	Chocolate	1kg	4	300	200		1 min	30 secs	150°C	30 - 40 mins
Chocolate Mud Cake	8" x 2" Round (20cm x 5cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	1hr
Chocolate Mud Cake	8" x 3" Round (20cm x 7.5cm)	Chocolate	1kg	4	300	200		1 min	30 secs	140°C	2hr 10 mins
Chocolate Mud Cake	8" x 3" Round (20cm x 7.5cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	45 - 50 mins
Chocolate Mud Cake	10" x 3" Round (25cm x 7.5cm)	Chocolate	1.5kg	6	450	300		1 min	30 secs	130°C	2hr 30 mins
Chocolate Mud Cake	12" x 3" Round (30cm x 7.5cm)	Chocolate	2kg	8	600	400		1 min	1 min	130°C	2hr 40 mins
Rectangle Chocolate Mud Cake	9" x 12" Rect. (23cm x 30cm)	Chocolate	1.5kg	6	450	300		1 min	1 min	130°C	1hr 50 mins
	11" x 13" Rect. (28cm x 33cm)	Chocolate	2kg	8	600	400		1 min	1 min	130°C	2hr 10 mins
Thin Sheet Cake for Layering	16" x 11" Rect. (41cm x 38cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	30 mins
Chocolate Cupcake	Cupcakes 12	Chocolate	500g	2	150	100		1 min	30 secs	160°C	20 - 25 mins
Chocolate Cupcake	Cupcakes 24	Chocolate	1kg	4	300	200		1 min	30 secs	160°C	20 - 25 mins
Chocolate Cupcake	Cupcakes 48	Chocolate	2kg	8	600	400		1 min	30 secs	160°C	20 - 25 mins
Vanilla Mud Cake	6" x 3" Round (15cm x 7.5cm)	Vanilla	500g	3	200	100		1 min	30 secs	130°C	60 - 70 mins
Vanilla Mud Layers	Four x 7" x 2" (17.78cm x 5cm) (430g Batter each layer)	Vanilla	1kg	5	300	225		1 min	30 secs	140°C	35 - 40 mins
Vanilla Mud Cake	8" x 2" Round (20cm x 5cm)	Vanilla	500g	3	200	100		1 min	30 secs	140°C	60 - 70 mins
Vanilla Mud Cake	8" x 3" Round (20cm x 7.5cm)	Vanilla	500g	3	200	100		1 min	30 secs	140°C	60 - 70 mins
Vanilla Mud Cake	8" x 4" Round (20cm x 10cm)	Vanilla	1kg	5	300	225		1 min	30 secs	130°C	1hr 50 mins
Vanilla Mud Cake	9" x 1.5" Round (22.5cm x 3.8cm)	Vanilla	500g	3	200	100		1 min	30 secs	140°C	60 - 70 mins
Vanilla Mud Cake	10" x 3" Round (25cm x 7.5cm)	Vanilla	1kg	5	300	225		1 min	30 secs	130°C	70 - 90 mins
Rectangle Vanilla Mud Cake	9" x 12" Rect. (23cm x 30cm)	Vanilla	500g	3	200	100		1 min	30 secs	130°C	1hr 45 mins
	11" x 13" Rect. (28cm X 33cm)	2 x 1kg Vanilla	1kg	5	300	225		1 min	30 secs	Mix 2 x 1kg batches separately then fold together. Bake 130°C, 2 hours.	
			1kg	5	300	225					
Thin Sheet Cake for Layering	16" x 11" Rect. (41cm x 38cm)	Vanilla	500g	3	200	100		1 min	30 secs	140°C	20 mins
Vanilla Cupcake	Cupcakes 18	Vanilla	500g	3	200	100		1 min	30 secs	150°C	18 - 20 mins
Vanilla Cupcake	Cupcakes 36	Vanilla	1kg	5	300	225		1 min	30 secs	150°C	18 - 20 mins
Type of Cake	Cake Tin Size Base x Height	Cake Mix	Dry Cake Mix Kg/g	Eggs	Water ml	Vegetable Oil ml	Flavour / Colour	First Mix Low Speed Seconds	Second Mix Medium Speed	Bake fan forced oven Degrees C	Bake Time minutes
Marbled Chocolate Cake	8" x 3" Round (20cm x 7.5cm)	Vanilla	500g	3	200	100		1 min	30 secs	130°C	1hr 45 mins
	10" x 3" Round (25cm x 7.5cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	70 - 80 mins
	Two x 6" x 3" (15cm x 7.5cm)	This recipe will suit all four cake tin sizes listed on the left. In separate bowls, make up 500g Vanilla cake mix and 500g Chocolate Cake Mix. Pour ¼ Chocolate mix into the centre of the cake tin. Next pour, ¼ of the Vanilla mix into the centre of the Chocolate mix so that it spreads outwards. Keep alternating, always pouring into the centre of tin, until all cake mix has been used.							140°C	40 - 50 mins	
	7" x 3" Round + cupcakes								140°C	65 - 75 mins	
Marbled Chocolate Banana Cake	8" x 3" Round (20cm x 7.5cm)	Vanilla	500g	3	200	100	1tsp Banana Flavour Colour	1 min	30 secs	130°C	1hr 45 mins
	10" x 3" Round (25cm x 7.5cm)	Chocolate	500g	2	150	100		1 min	30 secs	140°C	70 - 80 mins
	Two x 6" x 3" (15cm x 7.5cm)	This recipe will suit all four cake tin sizes listed on the left. In separate bowls, make up 500g Vanilla cake mix adding 1tsp Banana Flavour Colour to it and 500g Chocolate Cake Mix. Pour ¼ Chocolate mix into the centre of the cake tin. Next pour, ¼ of the Vanilla mix into the centre of the Chocolate mix so that it spreads outwards. Keep alternating, always pouring into the centre of tin, until all cake mix has been used.							140°C	40 - 50 mins	
	7" x 3" Round + cupcakes								140°C	65 - 75 mins	