

CHOCOLATE MUD CAKE MIX



Basic Chocolate Mud Cake

- 1kg Roberts Chocolate Mud Cake Mix
- 4 Eggs
- 300ml Water
- 200ml Vegetable Oil
- 8" x 3" Round Cake Tin

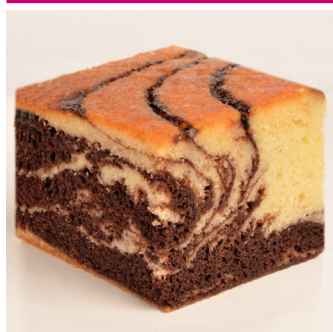
- Step 1** Preheat oven 140°C fan forced.
Line an 8" x 3" round cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute
- Step 3** Scrape down the sides and base of the bowl.
Mix again on medium speed for 30 seconds.
Pour mixture into prepared cake tin.
- Step 4** Bake for 2hr 10min or until a skewer inserted in the centre comes out clean.
- Step 5** Allow to cool completely before icing and decorating.
Store in an airtight container.



Jaffa Chocolate Mud Cake

- 1kg Roberts Chocolate Mud Cake Mix
- 4 Eggs
- 300ml Water
- 200ml Vegetable Oil
- Roberts Orange Flavour Oil
- 8" x 3" Round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line an 8" x 3" round cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute
- Step 3** Scrape down the sides and base of the bowl.
Add 5 drops of Orange Oil and mix again on medium speed for 30 seconds.
(Additional drops can be added for stronger taste) Pour mixture into prepared cake tin.
- Step 4** Bake for 2hr 10min or until a skewer inserted in the centre comes out clean.
- Step 5** Allow to cool completely before icing and decorating.
Store in an airtight container.



Basic Marble Cake

- 500g Roberts Chocolate Mud Cake Mix
- 500g Roberts Vanilla Mud Cake Mix
- 8" x 3" Round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of 8" X 3" cake tin with baking paper.
- Step 2** Make up the 500g recipe using the Chocolate cake mix.
See recipe chart on the back of the packet for detailed instructions.
- Step 3** In a separate bowl. Make up the 500g recipe using the Vanilla cake mix.
- Step 4** Pour ¼ Chocolate mixture into the centre of the Vanilla Mix so that it can spread out from the inside of the circle to the outside. Keep alternating, always pouring into the centre of the tin, until all cake mix has been used
- Step 5** Bake 1hr 45min or until a skewer inserted in the centre comes out clean.
- Step 6** Allow to cool completely before icing and decorating.



Banana Marble Cake

- 500g Roberts Chocolate Mud Cake Mix
- 500g Roberts Vanilla Mud Cake Mix
- 1tsp Roberts Banana Flavour Colour
- 8" x 3" Round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of 8" X 3" cake tin with baking paper.
- Step 2** Make up the 500g recipe using the Chocolate cake mix.
See recipe chart on the back of the packet for detailed instructions.
- Step 3** In a separate bowl. Make up the 500g recipe using the Vanilla cake mix.
In addition to Step 3, add 1tsp Banana flavouring to the batter.
- Step 4** Pour ¼ Banana mixture into the prepared cake tin.
Pour ¼ Chocolate Mixture into the centre of the Banana cake mix.
Keep alternating until all cake mix has been used.
- Step 5** Bake 1hr 45min or until a skewer inserted in the centre comes out clean.
- Step 6** Allow to cool completely before icing and decorating.

VANILLA MUD CAKE MIX



Basic Vanilla Mud Cake

- 500g Roberts Vanilla Mud Cake Mix
- 3 Eggs
- 200ml Water
- 85ml Vegetable Oil
- 8" x 3" round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of the cake tin with baking paper.
- Step 2** Place Vanilla Cake Mix, eggs and water into large bowl.
- Step 3** Mix on low speed for 1 minute.
- Step 4** Scrape down the sides and base of the bowl.
Mix again on medium speed for 30 seconds.
Pour mixture into the prepared cake tin.
- Step 5** Bake 50 - 60 min or until a skewer inserted in the center comes out clean.
- Step 6** Allow to cool completely before icing and decorating.
Store in an airtight container.



White Chocolate Mud Cake

- 500g Roberts Vanilla Mud Cake Mix
- 3 Eggs
- 200ml Water
- 85ml Vegetable Oil
- 150g Roberts White Melts
- 8" x 3" round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of the cake tin with baking paper.
- Step 2** Melt White Chocolate and Oil together.
- Step 3** Place Vanilla Cake Mix, eggs and water into large bowl.
Mix on low speed for 1 minute.
- Step 4** Scrape down the sides and base of the bowl.
Add melted Chocolate and oil mix.
Mix again on medium speed for 30 seconds.
Pour mixture into the prepared cake tin.
- Step 5** Bake 50 - 60 min or until a skewer inserted in the center comes out clean.
- Step 6** Allow to cool completely before icing and decorating.



Raspberry Ombre Cake

- 1kg Roberts Vanilla Mud Cake Mix
- 5 Eggs
- 300ml Water
- 225ml Vegetable Oil
- Roberts Raspberry Flavour Colour
- Pink Food Colouring - Optional
- Buttercream Icing
- 4 x 7" x 2" Cake Tins

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of each cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute.
- Step 3** Scrape down the sides and base of the bowl. Mix medium speed for 30 secs.
- Step 4** Pour mixture evenly into 4 separate bowls. Approximately 430g each.
Flavour each bowl of batter with Raspberry Flavour. We have use ¾ tsp for the first bowl, just under half a tsp for the next and so on. If you prefer a brighter colour cake, add a small amount of pink colouring to the batter.
Pour into prepared cake tins.
- Step 5** Bake 35 - 40min or until a skewer inserted in the centre comes out clean
- Step 6** Allow to cool completely before icing and decorating.



Strawberry Marble Cake

- 1kg Roberts Vanilla Mud Cake Mix
- 5 Eggs
- 300ml Water
- 225ml Vegetable Oil
- Roberts Strawberry Flavour Colour
- Pink Food Colouring - Optional
- 8" x 3" Round Cake Tin

- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of 8" x 3" cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute.
Scrape down the sides and base of the bowl. Mix medium speed for 30 secs.
- Step 3** Place half of the mixture in a separate bowl.
Add 1 tsp Strawberry flavouring to this batter.
- Step 4** Pour ¼ Strawberry mixture into the prepared cake tin.
Pour ¼ Vanilla mixture into the centre of the cake mix.
Keep alternating until all cake mix has been used.
- Step 5** Bake 1hr 45min or until a skewer inserted in the centre comes out clean.
- Step 6** Allow to cool completely before icing and decorating.