

## CAKE MIX PROJECT

# Basic Vanilla Mud Cake



### MATERIALS

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

### VARIATIONS

**Banana Cake** - add Roberts Banana Flavour Colour or Oil.

**Coconut Cake** - add Roberts Coconut Oil.



- 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.

## CAKE MIX PROJECT

# White Chocolate Mud Cake



### MATERIALS

- 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.