Chocolate mud cake

NZBK-029 · Cakes And Counter Sweets · 1 cake, 14 wedges

INGREDIENTS

200 g dark chocolate

170 g butter

160 g brown sugar

180 mL water

2 eggs

185 g plain flour

30 g cocoa

5 g baking powder



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Warm chocolate, butter, sugar and water until smooth.
2. Cool to lukewarm.
3. Whisk in eggs, sift in dry ingredients and mix.
4. Bake in a lined 20 cm tin at 150°C for 55–70 min until the centre is just set and a skewer has moist crumbs.

ALLERGEN CHECK

Wheat, milk, egg. Check chocolate for soy.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-029-chocolate-mud-cake