

## CARAMEL MUD CAKE

## INGREDIENTS

- / • 250g Unsalted Butter
- / • 200g White Chocolate - 1 cup
- / • 450g Brown Sugar - 2 1/4 cups
- / • 375ml Water -
- / • 70g Vegetable oil
- / • 1tsp Vanilla essence
- / • 3 large eggs lightly beaten
- / • 300g Plain Flour - 2 cups
- / • 100g Self Raising Flour - 2/3 cup

## DIRECTIONS

1. Preheat fan forced oven at 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter, brown sugar and water in a saucepan over medium heat until melted, turn off the heat and add chocolate, stir until the chocolate melted add oil and well combined. Leave to cool slightly.
4. Sift plain flour and self-raising flour together into a bowl.
5. Make a well in the centre.
6. Pour over the chocolate mixture in the centre, then add vanilla and egg.
7. Mix with a wooden spoon until well combined.
8. Pour over the mixture to the tin and bake until the cake is golden brown and skewer comes out clean when inserted in the middle.
9. Remove from the oven and allow to cool in the tin before removing from tin.
10. Store in an air tight container in the fridge.

**Preparation time:**  
15 minutes

**Size:**  
9" round cake  
or 8" square cake

**Baking time:**  
2 hours

3 x 7" pans @ 130°C fan forced  
1 hr 15 mins.

