

## WHITE CHOCOLATE MUD CAKE

### INGREDIENTS

- / • 250gr Unsalted butter
- / • 70gr Vegetable oil
- / • 320gr White Chocolate buttons
- / • 280ml Water
- / • 400gr Sugar
- / • 320gr Plain Flour
- / • 190gr Self-raising Flour
- / • 5 Eggs lightly beaten
- / • 1 tsp Vanilla essence
- / • 1 tsp salt

**Preparation time:**  
15 minutes

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

**Baking time:**  
2 hours

### DIRECTIONS

1. Preheat fan forced oven at 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter 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. Add sugar and salt mix well.
6. Make a well in the centre.
7. Pour over the chocolate mixture in the centre, then add vanilla and egg.
8. Mix with a wooden spoon until well combined.
9. 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.
10. Remove from the oven and allow to cool in the tin before removing from tin.
11. Store in an air tight container in the fridge.

