



PREP: 30 min
COOK: 90 min
SERVES: 16

Rich Chocolate Mud Cake Recipe

Rich, dense and utterly sinful, this recipe ticks all the boxes for the ultimate mud cake. It took a little trial and error to get it perfect, but we're confident this will be your new go-to recipe! Better yet, it's easy to mix up with milk, dark or white chocolate depending on your preference. If you want to turn this recipe into cupcakes or add some different flavours, scroll to the bottom of the method section for ingredient conversions.

Ingredients

Cake

1 tsp instant coffee (remove if making white chocolate version)
1 cup (250ml) water
250g unsalted butter, cubed
200g chocolate (white, milk or dark)
2 cups (440g) caster sugar
4 large eggs, lightly beaten
2 tbsp (40ml) vegetable oil
½ cup (125ml) full cream milk

Method - Cake

STEP 1

Preheat oven to 160C (fan forced). Grease and line the base and sides of a 20cm deep round cake tin with baking paper. Set aside.

STEP 2

Combine coffee and water in a medium saucepan over a low heat. Add butter, chocolate and sugar stirring occasionally until mixture is smooth. Set aside to cool completely.

STEP 3

Combine eggs, vegetable oil, milk and Vanilla Bean Paste in a jug. Add to cooled chocolate mixture, mixing until just combined.

STEP 4

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Ingredients

3 tsp Queen Organic Vanilla Bean Paste

1 cup (150g) self-raising flour, sifted

1 cup (150g) plain flour, sifted

½ cup (60g) cocoa, sifted (replace with same amount of plain flour if making white choc mud cake)

½ tsp bicarbonate of soda

Ganache

150g dark chocolate, chopped

150ml thickened cream

Cocoa powder, to dust

Method - Cake

Sift remaining ingredients into a large bowl, mixing to combine. Make a well in the centre and pour in chocolate mixture, stirring to combine. Pour into prepared tin and bake for 1 hour 15-20 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

Method - Ganache

STEP 1

Place chopped chocolate into a small, heat proof bowl, set aside. Melt cream in a small saucepan over medium heat until just simmering.

STEP 2

Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, before mixing until smooth.

STEP 3

Allow to come to room temperature before placing in the fridge until it is a spreadable consistency. Spread over top of cake and dust with cocoa powder to serve.

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