

## CAKE MIX PROJECT

# Basic Chocolate Mud Cake



### MATERIALS

- 1kg Roberts Chocolate Mud Cake Mix
- 4 Eggs
- 300ml Water
- 200ml Vegetable Oil
- 8" x 3" Round Cake Tin

### VARIATIONS

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

**Choc Peppermint**- add Roberts Peppermint Flavour Colour or Oil.



- Step 1** Preheat oven 140°C fan forced.  
Line an 8" x 3" round cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute
- Step 3** Scrape down the sides and base of the bowl.  
Mix again on medium speed for 30 seconds.  
Pour mixture into prepared cake tin.
- Step 4** Bake for 2hr 10min or until a skewer inserted in the centre comes out clean.
- Step 5** Allow to cool completely before icing and decorating.  
Store in an airtight container.

## CAKE MIX PROJECT

# Jaffa Chocolate Mud Cake



### MATERIALS

- 1kg Roberts Chocolate Mud Cake Mix
- 4 Eggs
- 300ml Water
- 200ml Vegetable Oil
- Roberts Orange Flavour Oil
- 8" x 3" Round Cake Tin

### VARIATIONS

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

**Choc Peppermint**- add Roberts Peppermint Flavour Colour or Oil.



- Step 1** Preheat oven 140°C fan forced.  
Line an 8" x 3" round cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute
- Step 3** Scrape down the sides and base of the bowl.  
Add 5 drops of Orange Oil and mix again on medium speed for 30 seconds.  
(Additional drops can be added for stronger taste) Pour mixture into prepared cake tin.
- Step 4** Bake for 2hr 10min or until a skewer inserted in the centre comes out clean.
- Step 5** Allow to cool completely before icing and decorating.  
Store in an airtight container.