

Dreamy White Chocolate Mud Cake



Recipe supplied by Cadbury.

Ingredients

180 g Cadbury Baking White Chocolate Block

250 g unsalted butter

400 g caster sugar

250 ml milk

2 cups plain flour

2/3 cup self raising flour

3 eggs

2 tsp vanilla essence

White Chocolate Buttercream

180 g Cadbury Baking White Chocolate Block, melted

125 g unsalted butter, softened

250 g Philadelphia Original Cream Cheese Block, softened

250 g icing sugar

135 g of Oreo Double Stuff Cinnamon Bun cookies, roughly chopped

20 g freeze dried raspberries, roughly chopped

Method:

1. Preheat oven to 140°C fan forced.
2. Grease and line the base and sides of an 18cm cake tin.
3. Place the Cadbury white chocolate block, butter, sugar and milk in a small saucepan and heat on low until melted, smooth and combined. Set aside to cool.
4. Place the plain flour and self-raising flour in a large mixing bowl to combine. Add eggs and vanilla and pour in cooled chocolate mixture from step 2. Whisk to combine.
5. Pour into cake tin and bake for 1 hour 45 minutes until a skewer inserted comes out clean.
6. Allow cake to cool completely , then cut in half.
7. Buttercream
8. To make the buttercream, whisk the butter and PHILADELPHIA cream cheese in the bowl of a freestanding electric mixer. Add the icing sugar until combined.
9. Melt down the Cadbury White Baking Chocolate Block and set to cool. Add the cooled melted chocolate to the buttercream mixture and whisk until smooth, creamy and spreadable.
10. Spread icing between two layers of the cake. Place on a serving plate and ice the top and sides.
11. Scatter over the crushed OREO cookies and raspberries to garnish.