

Red Velvet & White Chocolate Mud Cake Tools and Ingredients

White chocolate mud cake

- 250g unsalted butter
- 290g White chocolate
- 290g Caster sugar
- 250g milk
- 3 large eggs
- 3 tsp vanilla
- 360g plain flower
- 2tsp baking powder

Red velvet cake

- 240g unsalted butter
- 580g caster sugar
- 4 large eggs
- 120g cocoa powder
- 2tsp vanilla
- 580g plain flour
- 2tsp salt
- 500ml buttermilk
- 2tsp white vinegar
- 2tsp bicarbonate of soda
- 2tsp red progel food colouring (or until you have a nice deep red colour)

Tools

- Mixer
- Bowl
- Sieve
- Scales