

## Celebration Mud Cake

This cake tastes amazing with irish cream Callebaut milk chocolate ganache on top!!

### Ingredients:

*Bake and Decorate!*

500g Butter, chopped

350g **Callebaut** Dark chocolate callets

4 cups Caster Sugar

2 cups hot Water

2 tbs instant Coffee

1/3 cup Whisky

1/3 cup Bailey's Irish cream

4 Eggs, lightly beaten

3 cups Plain flour

1/2 cup Self-raising flour

1/2 cup **Callebaut** cocoa

### Directions:

Soak **Wilton baking strips** in cold water for 10 minutes.

Prepare tin using **Le Kitchen's cake release**, grease and line with 3 layers of baking paper a 27x33cm rectangle cake tin, make sure the baking paper is 2cm above the edge of the rectangle tin. Squeeze excess water from baking strips and wrap around prepared tin.

Combine butter with chocolate, sugar, water, coffee, whisky and Irish cream in a large heavy based saucepan. Stir over a low heat until chocolate has melted. Do not boil.

Pour mixture into a large **Mason and Cash** mixing bowl to cool for 5 minutes.

Sift flours and cocoa together 3 times.

Whisk into chocolate mixture eggs and the sifted dry ingredients. Do not over beat.

Turn on the oven to 160c.

Pour mixture into prepared tin.

Bake for 1 1/4 hours, check cake by inserting a skewer in the centre, if it comes out clean then its cooked, if skewer is still sticky it may need 10-20minutes of further cooking.