


STORYBOOKCAKES

CREATING DECADENCE

# THE ULTIMATE STORY BOOK CAKES RECIPE BOOK



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# CARAMEL TRAY BAKE

THE ULTIMATE GUILTY PLEASURE

SERVINGS: 8

PREPPING TIME: 8 MIN

COOKING TIME: 35-40 MIN

## INGREDIENTS

- Caramel Mud Cake mix
- 125g melted butter
- 350ml boiling water
- 1 packet Oreos
- 1 handful Caramilk Choc Chips
- Foil BBQ tray
- Optional: Ice cream, cream, or custard to serve

## DIRECTIONS

1. Combine melted butter and boiling water with Caramel Mud Cake mix.
2. Line foil BBQ tray with a layer of Oreos.
3. Pour Caramel Mud Cake mix over the Oreos.
4. Sprinkle a handful of Caramilk choc chips over the top.
5. Bake at 160°C for 35-40 minutes.
6. Serve warm with ice cream, cream, or custard.





## COOKIES

COOKIE LOVERS, DO WE HAVE A TREAT FOR YOU! YOU CAN USE ANY OF OUR MUD CAKE MIXES TO CREATE DELICIOUS COOKIES INSTEAD.

SERVINGS: 30

PREPPING TIME: 8 MIN

COOKING TIME: 10-12 MIN

### INGREDIENTS

- Story Book Cakes Mud Cake Mix (your choice of flavour)
- $\frac{3}{4}$  cup vegetable oil
- 2 eggs



### DIRECTIONS

1. Cover baking tray with baking paper
2. Combine our Mud Cake mix of choice with vegetable oil and eggs.
3. Roll into teaspoon-sized balls and place on a baking tray (leaving some space between them). You can add chopped nuts, choc chips or sprinkles at this point.
4. Bake at 160°C for 10-12 minutes.
5. Allow to cool before indulging in the ultimate cookie delight!

Makes approximately 30 cookies (depending on size).



# CUPCAKES

YES, YOU CAN MAKE CUPCAKES FROM OUR MUD CAKE MIXES!

SERVINGS: 22

PREPPING TIME: 8 MIN

COOKING TIME: 30 MIN

## INGREDIENTS

- Story Book Cakes Mud Cake Mix (your choice of flavour)
- 125g melted butter
- 350ml boiling water

## DIRECTIONS

1. Mix as per the instructions on the packet.
2. Spoon the combined mixture into cupcake portions.
3. Cook for 30 minutes.





# ICE-CREAM CONE CAKES

PERFECT FOR LITTLE ONES

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 1 MIN

## INGREDIENTS

- Story Book Cakes Cake in a Mug mix (your choice of flavour)
- 2 tbsp melted butter
- 2 tbsp boiling water
- 4 flat-bottom ice cream cones
- Ice cream
- Sprinkles to decorate

## DIRECTIONS

1. Combine melted butter and boiling water with Cake in a Mug mix.
2. Divide uncooked mixture evenly between 4 ice cream cones.
3. Microwave all 4 cones at once for 1 minute.
4. Carefully remove cones from the microwave and allow to cool for a couple of minutes before topping with your favourite ice cream and dipping in sprinkles.





# PEANUT BUTTER & CHOCOLATE CAKE IN A MUG

SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 1 MIN

## INGREDIENTS

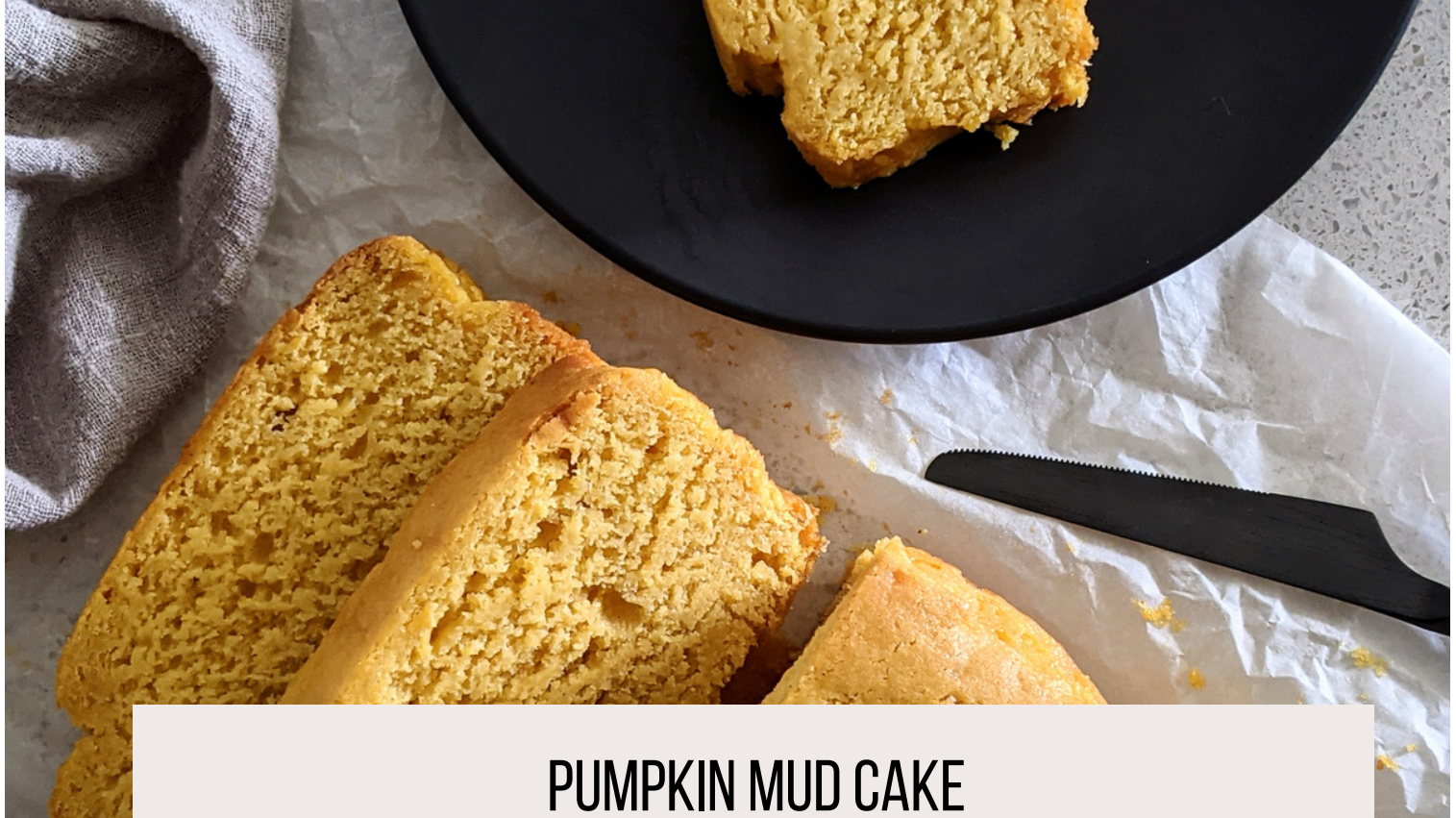
- Story Book Cakes Cake in a Mug mix (your choice of flavour)
- 2 tbsp boiling water
- 2 tbsp peanut butter
- Optional: Ice cream to serve



## DIRECTIONS

1. Instead of adding butter to your Cake in a Mug mix (as per the packet instructions), replace with peanut butter.
2. Add boiling water and combine.
3. Microwave for 1 minute.
4. Allow to cool for 2 minutes before serving.

Tip: Add a scoop of ice cream to take this indulgent treat to the next level.



# PUMPKIN MUD CAKE

PERFECT FOR AUTUMN AND WINTER

SERVINGS: 12

PREPPING TIME: 5 MIN

COOKING TIME: 55 MIN

## INGREDIENTS

- 1 x White Chocolate Mud Cake Mix
- 125g melted butter
- 535g tin pumpkin soup (note: this replaces the need for boiling water usually required for our mud cake mixes)
- Mixed spice to taste



## DIRECTIONS

1. Preheat oven to 160 degrees
2. Add pumpkin soup to our White Chocolate Mud Cake mix.
3. Add melted butter and some mixed spice to taste.
4. Whisk to combine and pour into a lined loaf tin.
5. Bake at 160°C for 55 minutes or until the knife comes out clean.
6. Allow to cool and refrigerate for 2 hours before cutting.

Tip: You can also enjoy it warm from the oven – just be gentle, as it's fragile when served fresh.





## WHITE CHOCOLATE & BANANA MUD CAKE

SERVINGS: 12

PREPPING TIME: 5 MIN

COOKING TIME: 60 MIN

### INGREDIENTS

- White Chocolate Mud Cake mix
- 350ml boiling water
- 2 large ripe mashed bananas



### DIRECTIONS

1. Using our White Chocolate Mud Cake Mix, replace the butter with mashed bananas.
2. Add boiling water, combine, and pour into a lined baking tin.
3. Bake at 160°C for 1 hour or until the knife comes out clean (it may take a little longer if using a loaf tin).
4. When cooled, store in a sealed container and refrigerate for up to a week.

Tip: Enjoy it warm or toasted with a spread of butter.



## WHITE CHOCOLATE RICE PUDDING

SERVINGS: 8

PREPPING TIME: 5 MIN

COOKING TIME: 25-30 MIN

### INGREDIENTS

- White Chocolate Self-Saucing Pudding mix
- 1 tbsp melted butter
- 150ml boiling water for pudding
- 250ml boiling water for sauce
- 425g tin of creamed rice
- Baking tin or foil BBQ tray



### DIRECTIONS

1. Combine our White Chocolate Self-Saucing Pudding mix with butter and 150ml boiling water.
2. Add creamed rice and combine.
3. Spread the mixture into a lined baking tin (or cheat and use a foil BBQ tray).
4. Sprinkle the sauce sachet over the mixture.
5. Carefully pour 250ml of boiling water on top.
6. Bake at 180°C for 25-30 minutes.
7. Serve warm.

# WHITE ICING RECIPE

FOR A PROFESSIONAL FINISH

ENOUGH FOR ONE CAKE

PREPPING TIME: 5 MIN

## INGREDIENTS

- 1 x block of copha
- 400g icing mixture

## DIRECTIONS

1. Melt or soften the copha & combine with your icing mixture.
2. Using your mix master, beat on medium for 15 minutes. It will come together to create a bright white fluffy icing that is easy to colour, and yes it tastes great.
3. You can add flavouring of your choice if you wish.
4. Leftovers can be frozen in a ziplock bag.

This simple icing recipe is a winner when creating special occasion cakes. Especially during the warmer months because copha has a higher melting temperature than butter. In the cool months it can tend to set so warming is recommended for easy application.





## 6" DOUBLE HEIGHT CAKE TUTORIAL

STEP BY STEP WITH OUR MUD CAKE MIXES

### WHAT YOU WILL NEED

- 2 x Story Book Cake Mixes of your choice,  
I like to use 2 different flavours
- 700ml Boiling water
- 250g Butter
- 1 Block of copha
- 400g Icing mixture
- 1 set up cake board 6"
- 1 cake board 12"

### DIRECTIONS

1. Pre heat oven to 160 degrees
2. Line 2 x 6" round tins
3. Follow the instructions on your mud cake mixes, then pour each mix into your lined tins.  
Bake for 60 mins.
4. This is the important part, you can not skip this step, let your cakes cool then refrigerate overnight. A cold firm cake is the trick to creating a flawless finish.
5. Remove your cakes from their tins, trim the tops flat, I also like to trim the bottom but that is your choice.
6. Cut both of your cakes in half, giving you 4 layers.



## MAKING TWO MUD CAKES





# MAKING ICING & ASSEMBLING CAKE



## LET'S ASSEMBLE OUR CAKE

1. Slather 6" cake board with icing & attach your first layer.
2. Continue to layer your icing and cake layers till all 4 are used.
3. Scrape excess icing with a straight edge, then refrigerate whilst you colour your icing. Add a few drops of your favourite colour, I prefer gel colours rather than liquid, to the icing.
4. Let's apply our first coat of icing called dirty icing. This gives the rough foundation for our smooth and perfect finish. Apply with a straight edge filling any bumps. Now pop in the fridge for 15 minutes to firm up.
5. The next coat allows you to create that smooth & flawless professional finish. Once you are happy with your 2nd coat pop back in the fridge to firm up.
6. We now want to apply our icing to the top. Pop it in the fridge to chill again then you can scrape the top edge to make it flat or keep the rough edge, both are great looks.

## NOW FOR THE FUN PART

1. Let's stick it to your cake board, you can use either royal icing or very thin double sided tape.
2. Let's get decorating, you can let your creativity run wild or follow the steps that we did for our cookie cake.
3. We used a midnight chocolate drip, simply microwave and squirt. Available at Cakers Paradise online store.
4. Start on the edge and go around your cake creating different lengths of drips then fill in the middle.
5. We created mini cookies using our recipe variation and filled them with an icing swirl. We then attached them with a small squirt of icing.

It is that simple!

