



DISPLAY CONDITIONS

Chilled, Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

CARAMEL BUTTER LOAF

OVERVIEW

19-132

INGREDIENTS

Group Batter

Ingredient	KG	%
Cake Flour	0.500	100.00
BAKELS DAIRY BLEND	0.500	100.00
Granulated Sugar	0.450	90.00
Whole Eggs	0.450	90.00
BAKELS BAKING POWDER	0.018	3.60
PRESERV	0.004	0.80
Salt	0.008	1.60
Evaporated Milk	0.120	24.00
Fresh Milk	0.130	26.00
APITO BUTTA VANILLA ESSENCE	0.020	4.00

Total Weight: 2.200

Group Frosting

Ingredient	KG	%
BAKELS DAIRY BLEND	0.200	-
Confectioner's Sugar	0.040	-
Total Weight: 0.240		

Group Topping

Ingredient	KG	%
Edam Cheese (grated)	0.400	-
Sugar	0.050	-
Total Weight: 0.450		

Yield: 4pcs

METHOD

How to do it:

Batter

1. Cream Bakels Dairy Blend and granulated sugar for 15 minutes.
2. Slowly add the eggs and mix for 12 minutes at medium speed.
3. Add all the remaining dry ingredients and mix for 5 minutes.
4. Add the evaporated milk, fresh milk and Apito Butta Vanilla and mix for 1 minute.
5. Deposit in a well-greased loaf pan.
6. Bake at 180oC.

Buttercream:

1. Cream Bakels Dairy Blend and confectioner's sugar for 10 minutes or until light and fluffy. Set aside.

Assembly:

1. Cover the cake loaf with buttercream frosting.
2. Add grated cheese on top of the loaf and decorate as desired.