

CARAMEL CAKE

OVERVIEW

10-122

INGREDIENTS

Group Batter portion

Ingredient	KG	%
Cake Flour	0.100	100.00
Oil	0.046	45.45
Water	0.050	50.00
Sugar	0.046	45.45
Egg Yolk	0.109	109.09
Salt	0.002	1.91
BAKELS CAKE CONCENTRATE	0.006	5.45
Total Weight: 0.358		

Group Foam portion

Ingredient	KG	%
Egg white	0.227	227.27
Sugar	0.091	90.91
Cream of tartar	0.001	0.91
Total Weight: 0.319		

Group Filling/Icing

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.150	-
BAKELS BAKE STABLE CUSTARD MIX	0.038	-
Water	0.113	-
Total Weight: 0.300		

Yield: 1 x 6 inch cake

METHOD

How to do it:

Batter portion:

1. Combine cake flour, Bakels Cake Concentrate, sugar and salt in a bowl.
2. Add vegetable oil, egg yolk and water. Mix by hand until smooth.
3. Set aside.

Foam portion:

1. Using a wire whisk, whip egg white and cream of tartar for 1 minute.
2. Gradually add sugar and continue mixing until medium stiffness is obtained.

Assembly:

1. Fold in batter portion into foam portion.
2. Deposit in a tube pan.
3. Bake at 180°C until done.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

4. Cool.
5. Cut cake horizontally into 2 layers.
6. Spread filling in the middle.
7. Cover with the icing.