



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake, Sweet Food

CARAMEL LAVA CAKE

OVERVIEW

16-024

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	1.000	100.00
Oil	0.600	60.00
Water	0.300	30.00
Total Weight: 1.900		

Yield: 29 pieces x 65 grams

METHOD

How to do it:

1. Preheat oven to 200°C.
2. Mix ingredients in a mixing bowl and mix on 1st speed for 1 minute.
3. Scrape down the mixture
4. Mix for another 2 minutes at 2nd speed.

5. Weigh 120g batter to well greased baking tins
6. Bake the cake at 200°C for 17 minutes depending how soft or runny the cake center is preferred.
7. Allow to set for about 2-3 minutes after baking before tipping into individual serving plate. Serve warm.