

CARAMEL LAYER CAKE

OVERVIEW

06-137

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
Butter (melted)	0.125	25.00
Toffee (broken into small pieces)	0.050	10.00
Total Weight:	1.300	

Group 2

Ingredient	KG	%
Dark brown sugar	0.107	-
Milk	0.116	-
Unsalted Butter	0.010	-
BAKELS WHIPPING CREAM	0.200	-
Total Weight:	0.433	

Group 3

Ingredient	KG	%
Almonds	-	-
Total Weight:	0.000	

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter. Add in toffee bits.
3. Deposit in greased and lined pans.
4. Bake at 180°C

Frosting:

1. Combine brown sugar and milk in a saucepan.
2. Bring to a boil then cover and cook for 3 minutes.
3. Remove the lid and continue to boil, without stirring until mixture reaches 113°C on a sugar thermometer.
4. Remove pan from heat and add butter, but do not stir. Let cool until lukewarm then stir until smooth & creamy. Set aside.
5. Whisk Bakels Whipping Cream for 1 minute on high speed.
6. Gradually add the caramel mixture and continue mixing.

To assemble:

1. Cover cake with frosting.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

2. Sprinkle top with almonds