

CHOCO CARAMEL RING CAKE

OVERVIEW

12-062

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.200	100.00
Water	0.045	22.50
Eggs	0.070	35.00
Oil	0.056	28.00
Total Weight:	0.371	

Group Add-ons for Chocolate Batter

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.020	-
APITO CHOCOLATE PASTE	0.006	-
Total Weight:	0.026	

Group Add-on for Caramel Batter

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.040	-
Total Weight:	0.040	

Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.010	-
Total Weight:	0.010	

Group Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.010	-
Total Weight:	0.010	

Yield: 1 small bundt cake

METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing at low speed.
5. Divide batter into 2 portions x 165g.
6. Fold in Bakels Dark Choco Fudge and Apito Chocolate Paste in one portion.
7. Fold in Bakels Dulce de Leche in another portion.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

8. Mix the two batter portions together to create a marbled effect.
9. Pour batter into the greased bundt pan.
10. Bake at 180°C for 20-30 minutes.
11. Cool and glaze with Diamond Glaze Neutral. Drizzle the top with Bakels Dulce de Leche.