

CHOCOLATE CARAMEL CAKE

OVERVIEW

17-020

INGREDIENTS

Group Cake 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTEROILS SUBSTITUTE	0.050	12.50
Water	0.200	50.00
Eggs	0.100	25.00
Total Weight:	0.750	

Group Cake 2

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.300	100.00
Whole Eggs	0.300	100.00
Water	0.075	25.00
BAKELS DAIRY BLEND	0.075	25.00
Total Weight:	0.750	

Group Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.100	-
Total Weight:	0.100	

Group Topping

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.200	-
BAKELS WHIPPING CREAM	0.300	-
Cold water	0.090	-
Total Weight:	0.590	

Yield: 1 x 8" cake

METHOD

How to do it:

Sponge Cake 1:

1. Whisk the Fino Chocolate Cake Mix, eggs and water for 5 minutes on high speed.
2. Fold in the melted Butta BOS.
3. Deposit on a greased and lined 8" round pan.
4. Bake at 180°C for 30-40 minutes.

Sponge Cake 2:

1. In a mixing bowl, whisk all Pettina Sponge Mix, eggs and water. Mix for 5-10 minutes on high speed.
2. Fold in the melted butter.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

3. Bake for 20 minutes at 180°C.

Caramel Frosting:

1. Place the Whipping Cream and cold water in a mixing bowl. Use a paddle attachment and mix for 2 minutes.
2. Change the paddle to a whisk attachment. Whisk on high speed for 3 minutes.
3. Add the Caramel Cream until well incorporated.

Assembly:

1. Put the Chocolate sponge at the bottom.
2. Layer with Caramel Filling.
3. Then another layer of the Pettina Sponge cake.
4. Cover with frosting and garnish.