

COFFEE CARAMEL CAKE

OVERVIEW

12-021

INGREDIENTS

Group Cake

Ingredient	KG	%
Cake Flour	0.200	100.00
Sugar	0.200	100.00
BAKELS CAKE CONCENTRATE	0.010	5.00
Evaporated Milk	0.060	30.00
BAKELS OVALETT	0.024	12.00
APITO EXPRESSO PASTE	0.008	4.00
Whole Eggs	0.360	180.00
Total Weight:	0.862	

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.200	100.00
APITO EXPRESSO PASTE	0.010	5.00
Total Weight:	0.210	

Group Icing

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.350	100.00
Total Weight:	0.350	

Yield: 1 x 8" round cake

METHOD

How to do it:

1. Combine all cake ingredients.
2. Using a wire whisk, mix on low speed for 30 seconds.
3. Shift to high speed and mix for 8 minutes.
4. Shift to low speed and mix for 30 seconds
5. Deposit batter in a paper-lined 8" diameter round pan
6. Bake at 180°C for 30-40 minutes. Cool
7. Mix all ingredients for filling until well combined.
8. Level the cake and cut the cake horizontally into 2 layers.
9. Spread filling in between the 2 layers.
10. Cover the cake with Bakels Dulce de Leche.
11. Decorate as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake