

GLAZED CARAMEL CAKE WITH BAKELS WHIPPING CREAM FROSTING

OVERVIEW

17-062

INGREDIENTS

Group Cake

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.250	100.00
Whole Eggs	0.250	100.00
Water	0.063	25.20
BAKELS DAIRY BLEND (melted)	0.063	25.20
Total Weight:	0.626	

Group Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.170	-
Total Weight:	0.170	

Group Frosting & Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	-
Fresh Milk (ice cold)	0.055	-
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.050	-
Total Weight:	0.355	

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on medium speed for approximately 1 minute.
3. Mix on high speed for 6 minutes.
4. Deposit in a greased and lined 8" round pan.
5. Bake at 170°C.
6. Cool down.

Frosting:

1. Cream BWC for 3 min.
2. Add with fresh milk and paddle mix for another 2 min.
3. Change attachment into whisk and mix for 4 minutes.

Assembly:

1. Apply the filling into the sliced cake.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

2. Apply frosting.
3. Apply the DG Toffee Caramel.