



**DISPLAY CONDITIONS**

Room Temperature



**CATEGORY**

Batter, Cakes



**FINISHED PRODUCT**

Cake

# PINEAPPLE UPSIDE DOWN

## OVERVIEW

19-148

## INGREDIENTS

### Group Caramel

Ingredient	KG
Sugar	0.300
BAKELS DAIRY BLEND	0.050
Salt	0.002

**Total Weight:** 0.352

### Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.225	45.00
Eggs	0.350	70.00
Cooking Oil	0.028	5.60
APITO BUTTA VANILLA ESSENCE	0.005	1.00

**Total Weight:** 1.108

### Group Topping

Ingredient	KG	%
Pineapple, canned sliced	0.250	-
Maraschino Cherry	0.020	-

**Total Weight:** 0.270

**Yield:** 3 cake loaves

## METHOD

How to do it:

Caramel & Topping:

1. In a heavy-bottom sauce pot, melt Bakels Dairy Blend over medium heat. Sprinkle sugar and salt evenly over melted butter.
2. Pour the caramel into the loaf pans.
3. Arrange the pineapple slices over the caramel. Place a cherry at the center of each pineapple slice.
4. Set aside.

Batter:

1. Place water, eggs, Bakels Muffin Mix and Apito Butta Vanilla in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add cooking oil while mixing on low speed.
5. Divide batter and deposit into prepared loaf pans.
6. Bake at 160°C for 40-50 minutes.