



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet  
Good

# CARAMEL BAR CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Chocolate Muffin and Crème Cake Complete	1.000
Water	0.540
Oil	0.270
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Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
True Caramel - Millionaires Caramel	0.380
<b>Total Weight:</b>	<b>4.085</b>

## METHOD

### Caramel Bar Cake

1. Using a beater, blend all the ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale 800g of mix into an oblong foil.
5. Bake at 180°C (356°F) for approximately 25-35 minutes.
6. Using a beater, blend all ingredients together on slow speed for 1 minute (ex. True Caramel - Millionaires Caramel and

scrape down).

7. Add True Caramel - Millionaires Caramel.

8. Beat on second speed for 5 minutes.

9. Scale 800g of mix into an oblong foil.

10. Bake at 180°C (356°F) for approximately 25-35 minutes.

11. Once cool, cut all the cakes into oblong shapes, all the same thickness.

12. Stack together with caramel buttercream (20% butter to True Caramel - Millionaires Caramel) with the chocolate sponge in the middle.

13. Coat the outside of the bar cake with a thin layer of the buttercream.

14. Cover with a thin layer of marzipan for a smooth surface.

15. Heat some True Caramel - Millionaires Caramel to 50°C (122°F) and enrobe the whole bar cake, then marble with some baker's chocolate and dress with buttercream and chocolate.