



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

CHRISTMAS CHOCOLATE AND CARAMEL BUNDT CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Cocoa powder	0.100
Water	0.388
Oil	0.300
Egg	0.415
Glycerine	0.045
Total Weight:	2.248

METHOD

Christmas Chocolate and Caramel Bundt Cake

1. Using beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Blend in chocolate chips, if required, on slow speed.
5. Scale into bundt tin at 1kg or two thirds up the tin.
6. Bake at 180°C for approximately 40 - 45 minutes.
7. Once cool, drizzle with Rich Chocolate Fudgice and True Caramel - Millionaires Caramel.
8. Pipe leaves with coloured Bakels White Fudgice (green and red) to create Christmas wreath.