



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

POPCORN LAYER CAKE

INGREDIENTS

Group 1

Ingredient	KG
Chocolate Muffin and Crème Cake Complete	1.000
Water	0.540
Oil	0.270
Millionaires Caramel	-
Butter/margarine	-
Bakels RTU Caramel Sauce	-
Total Weight:	1.810

METHOD

Popcorn Layer Cake

1. Make chocolate mix, using a beater, blend all ingredients (excluding Bakels Millionaires Caramel and butter/margarine) together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Place into 5 x 6" round tins.
5. Bake at 180°C (356°F) for approximately 25-35 minutes.
6. Once cool, stack the layers separated with a thin layer of caramel buttercream using 20% butter to Bakels Millionaires Caramel.
7. Using caramel buttercream icing, apply a thin layer to the outside and top.

8. Pipe a layer of Bakels RTU Caramel Sauce on top and top with popcorn.
9. Finish with a drizzle of Bakels RTU Caramel Sauce.