







Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet Good

RED VELVET CARAMEL CAKE

INGREDIENTS

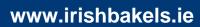
Group 1

	Total Weight: 2.062
Red food colour	0.133
Egg	0.365
Oil	0.300
Water	0.230
Cocoa powder	0.034
Multimix Cake Base	1.000
Ingredient	KG

METHOD

Red Velvet Caramel 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. Mix for 1 minute on slow speed.
- 5. Scale 1kg into 8 inch, lined tins.
- 6. Bake at 175°C (347°F) for 35-40 minutes.
- 7. Once cool, cut into three.
- 8. Beat Cream Cheese Flavoured Icing, with a splash of hot water.
- 9. Heat True Caramel Salted Caramel until fluid, then coat the top (two thin layers gives a better result).





- 10. Comb scrape the sides and pipe the cream cheese icing onto the rim.
- 11. Dress with spun chocolate and raspberries.