



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

RED VELVET CARAMEL CAKE

INGREDIENTS

Group 1

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

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.