



RICH CARAMEL LAYER CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
True Caramel - Salted Caramel	0.760
	-
True Caramel - Salted Caramel	0.500
Butter	0.100
Total Weight:	5.150

METHOD

Rich Caramel Layer Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale approximately 4kg into an 18" x 30" baking tray.
5. Bake at 180°C (360°F) for approximately 40 minutes.
6. Beat the Bakels Salted Millionares Caramel and butter together until light and soft.
7. Slice the caramel cake into 5 even layers.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Confectionery

8. Sandwich together 2 layers of sponge sheets with the salted caramel cream.
9. Sandwich the next layer together with Bakels RTU Caramel Sauce.
10. Repeat with the remaining layers of cake and alternate filling with salted caramel cream and Bakels RTU Caramel Sauce.