



TOFFEE APPLE CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Vanilla essence	0.005
Cooking apples	-
True Caramel - Millionaires Caramel	0.250
Total Weight:	2.150

METHOD

Toffee Apple Cake

1. Grease a 24cm cake tin and line the base with silicone paper.
2. Cover the base with heated Bakels Millionaires Caramel.
3. Peel and core the apples, slice and fan out on top of the caramel.
4. Using a beater, blend Bakels Multimix Cake Base and the liquid ingredients together for 1 minute on slow speed.
5. Scrape down.
6. Beat on second speed for 5 minutes.
7. Scale approximately 900g into a round cake tin.
8. Bake at 180°C (360°F) for approximately 30 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Fruit Tart

9. Leave to cool for 5 minutes, then turn out of the tin onto a cake board and dust with icing sugar.