



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Dessert, Fruit Tart, Gateaux
, Sweet Good

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 the melted True Caramel - Millionaires Caramel.
3. Slice apples and fan out on top of the caramel.
4. Using beater, blend the remaining ingredients together for 1 minute on slow speed.
5. Scrape down.
6. Beat on second speed for 5 minutes.
7. Deposit 900g of the batter into the cake tin.
8. Bake at 180°C (375°F) for approximately 30 minutes.

9. Leave to cool for 5 minutes, then turn out of the tin onto a cake board.
10. Dress with caramel chocolate curls and melted baker's chocolate.