



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

CARAMEL & RASPBERRY CAKE CUP

INGREDIENTS

Group : Creme Cake

| Ingredient | KG |
|--|--------------|
| Caramel Crème Cake Mix | 1.000 |
| Egg | 0.365 |
| Oil | 0.330 |
| Water | 0.230 |
| Total Weight: | 1.925 |

Group : Assembly/Decoration

| Ingredient | KG |
|---|--------------|
| Fruit Filling - Raspberry 50% | 0.640 |
| Instant Cream | 0.330 |
| Water | 0.465 |
| RTU Caramel Sauce | - |
| Total Weight: | 1.435 |

Yield: 32 Cups

METHOD

Cake

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 60g into plain cake moulds.
6. Bake at 180°C for 35 minutes.
7. Once cooled, core out the centre of each cup.

Assembly/Decoration

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Fill the centre of the cake cup with 20g of [Fruit Filling – Raspberry 50%](#).
6. Pipe a 20g rosette of [Instant Cream](#) on top and finish with a drizzle of [RTU Caramel sauce](#).