



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

CHRISTMAS CARAMEL BUNDT CAKE

INGREDIENTS

Group : Crème Cake

Ingredient	KG
Caramel Crème Cake Mix	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Chopped pecans	0.200
Total Weight:	2.125

Group : Assembly/Decoration

Ingredient	KG
Millionaires Caramel	0.500
Whole pecans	-
Total Weight:	0.500

Yield: 2 Bundt cakes

METHOD

Cake

1. Mix Crème Cake group ingredients, except pecans, 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. Mix in pecans for 1 minutes on low speed.
6. Scale at 1000g into a Bundt cake tin.
7. Bake at 170°C for 50 minutes.

Assembly/Decoration

1. In a separate bowl, gently warm [Millionaires Caramel](#).
2. Pour over 250g of [Millionaires Caramel](#) onto the cooled Bundt cake evenly.
3. Top with whole pecans.