



## COFFEE CARAMEL LOAF CAKE

### LOAF CAKE

#### INGREDIENTS

##### Group : Cake

Ingredient	KG
<u>Plain Crème Cake Mix</u>	10.000
Strong Coffee Granules	0.200
Egg	3.650
Oil	3.300
Water	2.300
<b>Total Weight:</b>	<b>19.450</b>

##### Group : Assembly/Decoration

Ingredient	KG
<u>Millionaires Caramel</u>	4.160
Chopped walnuts	0.830
<b>Total Weight:</b>	<b>4.990</b>

**Yield:** 55 Loaves



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Pâtisserie



#### OCCASION

Summer



#### FINISHED PRODUCT

Cake, Confectionery, Muffin,  
Sweet Good

## METHOD

### Method

1. Mix all [Plain Crème Cake Mix](#) 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 350g into a 1lb loaf tin.
6. Bake at 180°C for 40 minutes.

### Assembly/Decoration

1. Top each cooled loaf cake with 75g of warmed [Millionaires Caramel](#) and 15g of chopped walnuts.

## MUFFINS

## INGREDIENTS

### Group : Cake

Ingredient	KG	%
<a href="#">Plain Crème Cake Mix</a>	10.000	100.00
Strong Coffee Granules	0.200	2.00
Egg	3.650	36.50
Oil	3.300	33.00
Water	2.300	23.00
<b>Total Weight:</b> 19.450		

### Group : Assembly/Decoration

Ingredient	KG	%
<a href="#">Millionaires Caramel</a>	4.160	-
Chopped walnuts	0.830	-
<b>Total Weight:</b> 4.990		

**Yield:** 299 Muffins

## METHOD

1. Mix all [Plain Crème Cake Mix](#) 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 65g into muffin cases.
6. Bake at 190°C for 25 minutes.

### Assembly/Decoration

1. Top each cooled loaf cake with 10g of warmed [Millionaires Caramel](#) and 5g of chopped walnuts.