



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

COFFEE, PECAN AND SALTED CARAMEL POKE CAKE SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Water	0.230	23.00
Egg	0.365	36.50
Oil	0.300	30.00
Chopped pecans	0.120	12.00
Salted Millionaires Caramel	0.500	50.00
Coffee colour/flavour	-	-
Total Weight: 2.515		

METHOD

1. Add the Bakels **Multimix Cake Base**, egg, oil and water into a mixing bowl fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Add the desired amount of coffee colour/flavour.
6. Blend through the chopped pecans.
7. Split the mix between two greased oblong foils.
8. Bake at 175°C for 20-25 minutes.
9. Once cool, heat the **Salted Caramel** to 65°C.
10. Poke holes in the cake with the cake dowel stick and inject with the melted caramel.

11. Level off any caramel on top, then coat the whole top of the cake with caramel.
12. Marble the top with melted bakers chocolate before the caramel has set.