



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

DOUBLE CARAMEL POPCORN CAKE

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
Salted Millionaires Caramel	0.645
Butter	0.085
Popcorn	0.160
Total Weight:	0.890

Yield: 1 Cake

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 500g into three 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly

1. In a separate bowl, cream together 415g of [Salted Millionaires Caramel](#) and butter.
2. Take one cooled sponge round and top with 250g of salted millionaires caramel buttercream.
3. Take a second sponge round and repeat.
4. Place a third sponge round on top and cover with 100g of melted [Salted Millionaires Caramel](#).
5. Top with 50g of popcorn and cover with 75g of [Salted Millionaires Caramel](#).
6. Top with 50g of popcorn and cover with 50g of [Salted Millionaires Caramel](#).
7. Finish with 60gs of popcorn.