



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Summer



FINISHED PRODUCT

Cake, Confectionery, Sponge,
Sweet Good

PEACH & CARAMEL UPSIDE-DOWN CAKE

INGREDIENTS

Group : Cake

Ingredient	KG
Plain Crème Cake Mix	10.000
Egg	3.650
Oil	3.300
Water	2.300
Total Weight:	19.250

Group : Assembly/Decoration

Ingredient	KG
Tinned Peach Slices	4.500
RTU Caramel Cream Filling	3.000
Total Weight:	7.500

Yield: 42 Cakes

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. Line the base of a 9.5inch cake tin with 300g of [RTU Caramel Sauce](#)
6. Push peach slides into the caramel sauce and pipe 450g of the crème cake batter on top of the peaches, making sure there is a good coverage.
7. Bake at 180°C for 35 minutes.
8. Allow to rest for 5 minutes and turn out onto a serving plate.
9. Top with vanilla ice cream.