



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Dessert, Gateau, Sweet
Good

RED VELVET CARAMEL CAKE RECIPE

INGREDIENTS

Group 1

| Ingredient | KG | % |
|---------------------------|--------------|--------|
| Multimix Cake Base | 1.000 | 100.00 |
| Cocoa powder | 0.034 | 3.40 |
| Egg | 0.365 | 36.50 |
| Oil | 0.300 | 30.00 |
| Water | 0.230 | 23.00 |
| Red food colour | 0.133 | 13.30 |
| Total Weight: | 2.062 | |

METHOD

1. Add all ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Scale 1kg into 8 inch, lined tins.
6. Bake at 175°C for 35-40 minutes.
7. Once cool, cut into three.
8. Beat [Cream Cheese Flavoured Icing](#) with a splash of hot water.
9. Heat some [Salted Caramel](#) until fluid, then coat the top (two thin layers gives a better result).
10. Comb scrape the sides and pipe the cream cheese icing onto the rim.
11. Dress with spun chocolate and raspberries.