



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



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.