BAKELS
BAKERY INGREDIENTS SINCE 1904

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SALTED CARAMEL BUNDT CAKE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Multimix Cake Base	10.000	100.00
Salted Millionaires Caramel	3.800	38.00
Egg	3.640	36.40
Oil	3.000	30.00
Water	2.300	23.00
	Total Weight: 22.740	

Group : Assembly/Decoration

Ingredient	KG	%
Salted Millionaires Caramel	4.000	40.00
	Total Weight: 4.000	

Yield: 20 Bundt Cakes

METHOD

Cake

1. Add group 1 ingredients into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on slow speed.

DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Christmas

FINISHED PRODUCT

Cake, Confectionery, Dessert, Sweet Good

3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Pour mixture into a Bundt tin.
6. Bake at 170°C for 55 minutes.

Assembly/Decoration

1. Warm **Salted Millionaires Caramel**and drizzle a thick layer over the cake.