



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Cake

# SALTED MILLIONAIRE'S CARAMEL PUDDING

## INGREDIENTS

### Group Pudding

Ingredient	KG
<a href="#">Plain Crème Cake Mix</a>	1.000
Water	0.230
Vegetable oil	0.330
Egg	0.365
<a href="#">Salted Millionaires Caramel</a>	0.350
Fudge Pieces	0.035
Chopped dates	0.035
<b>Total Weight:</b>	<b>2.345</b>

### Group Decoration

Ingredient	KG
<a href="#">Salted Millionaires Caramel</a>	0.350
<b>Total Weight:</b>	<b>0.350</b>

## METHOD

### Pudding

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.

4. Mix for a further 4 minutes on medium speed.
5. Fold in the toffee pieces and chopped dates on slow speed for 1 minute.
6. Scale at 1150g into 2 large bowl-shaped cake tins.
7. Bake cakes at 160°C for approx. 120 minutes.

#### Decoration

1. Once cooled, stick the 2 puddings together to form a large ball.
2. In a bowl, melt the **Salted Millionaires Caramel**.
3. Pour the **Salted Millionaires Caramel** over the top of the pudding to finish.