



TOFFEE APPLE CAKE

INGREDIENTS

Group 1

Ingredient	KG
<u>Multimix Cake Base</u>	1.000
Egg	0.365
Oil	0.300
Water	0.230
Vanilla essence	0.005
Cooking apples	-
<u>Millionaires Caramel</u>	0.250
Total Weight:	2.150

METHOD



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Fruit Tart

1. Grease a 24cm cake tin and line the base with silicone paper.
2. Cover the base with heated [Bakels Millionaires Caramel](#).
3. Peel and core the apples, slice and fan out on top of the caramel.
4. Add the rest of the ingredients to a mixing bowl fitted with a beater.
5. Mix for 1 minute on low speed.
6. Scrape down.
7. Mix for 5 minutes on medium speed.
8. Scale approximately 900g into a round cake tin.
9. Bake at 180°C for 30-35 minutes.
10. Leave to cool for 5 minutes, then turn out of the tin onto a cake board and dust with icing sugar.