



BAKERY INGREDIENTS SINCE 1904

Product Information

**CHOCOLATE
MILLIONAIRES
CARAMEL PF**



Discover

CHOCOLATE MILLIONAIRES CARAMEL PF

true
Caramel

Caramel and chocolate are big flavours and, thanks to our manufacturing capabilities, we're providing bakers with the best of both - an indulgent Chocolate Millionaires Caramel for premium applications.

- ✓ UTZ-certified cocoa
- ✓ Versatile in application
- ✓ Top and fill a wide range of sweet bakery lines
- ✓ Palm free
- ✓ Clean-cutting

*Smooth, clean-cutting
texture for outstanding
Millionaires Slice*

PRODUCT INFORMATION



Packaging

471827 12.5kg pail



Shelf life

270 days



Storage

Cool and dry conditions



Applications

Cake, Cheesecake, Confectionery, Dessert, Gateau, Tart, Puff pastry, Doughnuts and more!

SUSTAINABLY-SOURCED INGREDIENTS

At Bakels, we are constantly refining our range of ingredients to make them more sustainable.

Chocolate Millionaires Caramel PF is not only deliciously smooth and suitable for multiple applications, the caramel is produced with UTZ-certified cocoa and is free from palm oil.

Available in a convenient 12.5kg pail, indulgence should be all-year-round!





*A chocolatey twist
on a traditional
favourite*

CHOCOLATE MILLIONAIRES SLICE

INGREDIENTS

Biscuit Base

Bakels Palm Free Digestive Biscuit Crumb	0.500kg
Butter	0.120kg
Golden syrup	0.150kg
TOTAL	0.770kg

Chocolate Millionaires Caramel

Bakels Chocolate Millionaires Caramel PF	0.475kg
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Assembly/Decoration

White chocolate	0.200kg
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PRODUCTS USED

562030 Bakels Palm Free Digestive Biscuit Crumb

471827 Bakels Chocolate Millionaires Caramel PF

METHOD

1. Melt the butter and add golden syrup, then blend in the **Palm Free Digestive Biscuit Crumb**.
2. Flatten the mixture into a cake ring or a baking tray, press it down evenly then chill to firm up.
3. Warm **Chocolate Millionaires Caramel PF** to 70°C and pour over base. Level and cool.
4. Melt the white chocolate, pour over the caramel, level and cool.
5. Cut into portions when white chocolate has cooled and set.

Yield: 15-20 slices

CHOCOLATE MILLIONAIRES FLAPJACK

INGREDIENTS

Flapjack

Bakels Chocolate Millionaires Caramel PF	0.800kg
Porridge oats	0.700kg
Butter	0.200kg
Dried fruit	0.600kg
TOTAL	2.300kg

Assembly/Decoration

Bakels Chocolate Millionaires Caramel PF	0.300kg
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PRODUCT USED

471827 Bakels Chocolate Millionaires Caramel PF



*A simple
on-the-go
option!*



METHOD

Flapjack

1. Warm **Chocolate Millionaires Caramel PF** to 70°C and add melted butter into a bowl.
2. Add in the porridge oats and, by hand, mix to combine.
3. Add dried fruit and mix until fruit is evenly dispersed.
4. Place into foil tray.
5. Bake: 180°C for 20-25 mins.

Assembly/Decoration

1. Warm **Chocolate Millionaires Caramel PF** to 70°C and pipe into top of cool flapjacks.
2. Top with either spun white chocolate or crumbled biscuit, as desired.
3. Cut into portions, as required.

Yield: 15-20 flapjacks



Give your
doughnut range
a chocolatey
makeover

CHOCOLATE MILLIONAIRES DOUGHNUT

INGREDIENTS

Doughnut

Wheat flour	10.000kg
Bakels Yeast Doughnut Concentrate	5.000kg
Yeast	0.600kg
Water	7.500kg
Cocoa powder	1.500kg
TOTAL	24.600kg

(Alternatively, use **Bakels Doughnut Paste Concentrate** recipe)

Assembly/Decoration

Bakels Chocolate Millionaires Caramel PF **0.500kg**

PRODUCTS USED

378160 Bakels Yeast Doughnut Concentrate 
471827 Bakels Chocolate Millionaires Caramel PF
471808 Bakels Millionaires Caramel
471900 Bakels White Fudgice 

METHOD

Doughnut

1. Spiral mixer: 3 mins slow, scrape down, 7 mins high.
2. Dough temperature: 23-26°C.
3. Scale: 50g and onto wire tray.
4. Retard overnight or place in fridge for 30+ mins.
5. Remove from retarder and recover dough temperature.
6. Prove: 20-25 mins at 38°C, 80% relative humidity.
7. Dry prove: 25 mins, covered with plastic (this stops the dough wrinkling back).
8. Fry at 190°C for 75-90 seconds each side.

Assembly/Decoration

1. Warm **Chocolate Millionaires Caramel PF** to 70°C and dip doughnut.
2. Spin **Millionaires Caramel** or **White Chocolate Fudgice** on top to finish.

Yield: 492 doughnuts

CARAMEL CEREAL BAR

INGREDIENTS

Cereal Bar

Bakels Chocolate Millionaires Caramel PF	0.800kg
Porridge oats	0.700kg
Butter	0.200kg
Dried fruit	0.600kg
TOTAL	2.300kg

Assembly/Decoration

Bakels Chocolate Millionaires Caramel PF	0.200kg
Bakels Millionaires Caramel	0.200kg

METHOD

Flapjack

1. Warm **Chocolate Millionaires Caramel PF** to 70°C and add melted butter into a bowl.
2. Add in the porridge oats and, by hand, mix to combine.
3. Add dried fruit and mix until fruit is evenly dispersed.
4. Place into foil tray.
5. Bake: 180°C for 20-25 mins.

Assembly/Decoration

1. Warm **Chocolate Millionaires Caramel PF** to 70°C and pipe on top of cool cereal bar.
2. Alternatively, warm **Millionaires Caramel PF** to 50°C and pipe on top of cool cereal bar.
3. Cut into portions as required.

Yield: 15-20 cereal bars

PRODUCTS USED

- 471827** Bakels Chocolate Millionaires Caramel PF
471808 Bakels Millionaires Caramel



Use Chocolate Millionaires Caramel to top and fill a wide range of sweet treats



A picnic pleaser for the whole family

CARAMEL POPCORN CUPCAKE

INGREDIENTS

Cupcake

Bakels Muffin & Crème Cake Complete 1.000kg

Water 0.500kg

Oil 0.270kg

TOTAL 1.770kg

Assembly/Decoration

Chocolate Millionaires Caramel PF 0.400kg

Butter 0.080kg

PRODUCTS USED

373110 Bakels Muffin & Crème Cake Complete

471827 Bakels Chocolate Millionaires Caramel PF

471808 Bakels Millionaires Caramel

METHOD

Cupcake

1. Mix (using beater): 1 min low, scrape down, 5 mins medium.
2. Scale: 100-120g into each cupcake case.
3. Bake: 190°C for 25-30 mins.

Assembly/Decoration

1. Heat **Chocolate Millionaires Caramel PF** and add butter to make a butter cream-style icing.
2. Pipe approx. 30g onto each cupcake.
3. Cover icing with popcorn.
4. Drizzle (heated) **Millionaires Caramel** or other **True Caramel** of your choice over popcorn to finish.

Yield: 14-17 cupcakes



*Share your
chocolately creations*
#BRITISHBAKELS

 **BAKELS**

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