



# CARAMEL CAKE

## Ingredients

### Group 1

Ingredient	KG
MORAH CAKE or Butter	0.400
Sugar	0.600
Salt	0.025
Milk	0.600
Bicarbonate of Soda	0.010
HERCULES BAKING POWDER	0.010
NZB VANILLA ESSENCE 101	0.010

**Total Weight:** 1.655

### Group 2

Ingredient	KG
BALEC	0.200

**Total Weight:** 0.200

### Group 3

Ingredient	KG
Golden Syrup	0.175

**Total Weight:** 0.175

### Group 4

Ingredient	KG
Flour	0.800

**Total Weight:** 0.800

### Group 5

Ingredient	KG
APITO CHOCOLATE PASTE	0.100

**Total Weight:** 0.100

### Group 6

Ingredient	KG
Sultanas	0.400

**Total Weight:** 0.400

## Method

Cream Group 1 until soft and smooth. Add Group 2 and mix to smooth batter. Melt Group 3 and add. Finally add Group 4 and mix until smooth. Spread half the mixture on a standard baking tray. Spread on Sultanas. Add Group 5 to remaining half of batter and cover sheet. Oven temperature 175°C (350°F). When cold ice with chocolate icing and cut into units. 50mm x 50mm (2" x 2").



## Category

Margarines and Shortenings, Oils Margarines and Shortenings



## Finished Product

Yield one standard baking tray.