

CARAMEL CAKE

CATEGORY

Cakes & Muffins

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
	0.010

Total Weight: 1.655

Group 2

Ingredient	KG
BALEC	0.200

Total Weight: 0.200

Group 3

	T-4-1 M-1-1-4: 0 175
Golden Syrup	0.175
Ingredient	KG

Total Weight: 0.175

Group 4

	Total Weight: 0.800
Flour	0.800
Ingredient	KG

Group 5

APITO CHOCOLATE PASTE	0.100
	Total Weight: 0.100

Group 6

Sultanas	0.400 Total Weight: 0.400
Sultanas	0.400
Ingredient	KG

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_i C (350_i F). When cold ice with chocolate icing and cut into units. $50mm \times 50mm (2" \times 2")$.