



**DISPLAY  
CONDITIONS**

Ambient



**CATEGORY**

Cakes & Muffins

# STICKY DATE GUGELHUPF CAKE

## OVERVIEW

This [Sticky Date Pudding](#) Gugelhupf Cake with our [Caramel Truffle](#) is the perfect winter dessert! The cake is tender, rich and flavourful, and tastes amazing with fresh whipped cream.

If you're looking for THE PERFECT WINTER DESSERT, this cake is it.

## INGREDIENTS

### Group 1

Ingredient

Dates

Water

**STICKY DATE CAKE MIX**

KG

0.650

0.650

1.065

**Total Weight: 2.365**

### Group 2

Ingredient

Eggs

Butter (Softened)

Baking Powder

KG

0.125

0.200

0.010

**Total Weight: 0.335**

**Group 3**

Ingredient

**BAKELS CARAMEL TRUFFLE**

KG

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**Total Weight: 0.000**

## METHOD

1. Soak dates in water overnight (Group 1.) This is very important as it allows the dates to soak up all the water.
2. Place soaked dates into a bowl fitted with a paddle, blend for 1 minute.
3. Add eggs and softened butter, blend for 1 minute.
4. Blend the sticky date cake mix and baking powder. Add to the soaked dates.
5. Mix on 1st speed for 30 seconds, scrape downsides.
6. Turn mixer to 2nd speed and continue to mix for 1 minute.
7. Grease gugelhupf tins.
8. Fill a piping bag with the batter mixture, pipe 60g into each mould.
9. Pre heat deck oven to 180°C, bake for 30 minutes.
10. Allow to cool for 10 minutes before removing from moulds.
11. Decorate with Bakels Caramel Truffle.