

Cakes and Muffins - Miscellaneous Baking
Oils, Margarines and Shortenings - Margarines and
Shortenings

Recipe No:
R715 - R715c

CARAMEL CAKE

USING BALEC

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.400
	Sugar	0.600
	Salt	0.025
2	BALEC	0.200
3	Golden Syrup	0.175
	Milk	0.600
	Bicarbonate of Soda	0.010
4	Flour	0.800
	HERCULES BAKING POWDER	0.010
	NZB VANILLA ESSENCE 101	0.010
5	APITO CHOCOLATE PASTE	0.100
6	Sultanas	0.400
Total Weight		3.330

- Method:**
1. Cream Group 1 until soft and smooth.
 2. Add Group 2 and mix to smooth batter.
 3. Melt Group 3 and add.
 4. Finally add Group 4 and mix until smooth.
 5. Spread half the mixture on a standard baking tray.
 6. Spread on Sultanas.
 7. Add Group 5 to remaining half of batter and cover sheet.
 8. Oven temperature 175°C (350°F).
 9. When cold ice with chocolate icing and cut into units.
 10. 50mm x 50mm (2" x 2").

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: One Standard Baking Tray