



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS GINGER AND CARAMEL BUNDT CAKE

OVERVIEW

(Recipe makes 5 Bundt cakes)

INGREDIENTS

Group I

| Ingredient | KG |
|--|--------------|
| <u>Butterscotch Multi Purpose Cake Mix</u> | 2.000 |
| Eggs | 0.664 |
| Water | 0.560 |
| Oil | 0.216 |
| Ground Ginger (mix with 100ml water to form a paste) | 0.200 |
| Pecan Nuts chopped | 0.250 |
| Total Weight: | 3.890 |

Group II

| Ingredient | KG |
|----------------------|--------------|
| Caramel Spread | 0.750 |
| Pecan Nut Halves | 0.150 |
| Total Weight: | 0.900 |

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed for 1 minute to disperse the powder.
3. Stop the mixer and scrape down.
4. Using a flat beater, mix for a further 5 minutes on medium speed.
5. Scale 700g into Bundt tins prepared with Tingle.
6. Bake at 180°C for 30 - 35 minutes.
7. Allow to cool and decorate with Bakels Caramel Spread and Pecan Nut Halves (Group II).