



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Pudding



CARAMEL PUDDING (USING BAKELS CARAMEL DELITE CAKE MIX)

INGREDIENTS

Group 1

| Ingredient | KG |
|--------------------------------|-------|
| Bakels Caramel Delite Cake Mix | 1.000 |
| Egg | 0.175 |
| Water (Variable) | 0.260 |
| Total Weight: 1.435 | |

Group 2

Ingredient

Canola Oil RBD

KG

0.140

Total Weight: 0.140

METHOD

1. Add Group 1 to mixing bowl.
2. Blend together for 1 minute on low speed.
3. Scrape down.
4. Mix on high speed for 2 minutes.
5. Add Group 2 and blend on low speed until oil clears.
6. Dispense approximately 60 g of BAKELS CARAMEL FLAVOURED SYRUP into pudding bowl.
7. Deposit 350 g of cake batter on top of the syrup.
8. Bake at 160°C for approximately 50-60 minutes depending on the oven.