



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS GINGER AND CARAMEL BUNDT CAKE

OVERVIEW

(Recipe makes 5 Bundt cakes)

INGREDIENTS

Group I

Ingredient

Butterscotch Multi Purpose Cake Mix

Eggs

Water

Oil

Ground Ginger (mix with 100ml water to form a paste)

Pecan Nuts chopped

KG

2.000

0.664

0.560

0.216

0.200

0.250

Total Weight: 3.890

Group II

Ingredient

Caramel Spread

Pecan Nut Halves

KG

0.750

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).