



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery



FINISHED PRODUCT

Cake, Gateaux

SPECULOUS & CARAMEL CAKE

INGREDIENTS

Group Base

Ingredient	KG
Egg	0.450
Water	0.200
Rapeseed oil	0.300
Aromatic American Cola	0.020
Sugar	0.360
Bakels Speculoos Crumb	0.200
Silky Cake	0.200
Wheat flour	0.400
Total Weight:	2.130

Group Decor

Ingredient	KG
Bakels Millionaires Caramel	-
Bakels Dark Truffle	-
Bakels Chockex Premium White	-
Bakels Chockex Premium Dark	-
Total Weight:	0.000

METHOD

1. Mix all ingredients for the sponge in a mixing bowl. Mix with a paddle for 4-5 minutes on medium speed. Scale 1000g in a 60x10cm baking tin. Pipe a generous line of Dulce Leche in the middle. Bake at 160 degrees for 40-45 minutes.
2. When the sponge has cooled down, decorate as desired with Truffle, Chockex, Millionaires and Dulce.