



## CATEGORY

Confectionery



## OCCASION

Vegan



## FINISHED PRODUCT

Confectionery, Dessert

# VEGAN CHOCOLATE & CARAMEL DREAM

## INGREDIENTS

### Group Cake

Ingredient	KG
<a href="#">Bakels Vegan Cake Mix</a>	0.950
Rapeseed oil	0.400
Water	0.400
Cocoa	0.050
<b>Total Weight:</b>	<b>1.800</b>

### Group Topping

Ingredient	KG
<a href="#">Bakels Chockex Premium Dark Vegan PF</a>	-
<a href="#">Bakels Dark Truffle Vegan PF</a>	-
<a href="#">Bakels Vegan Caramel</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

Mix all ingredients with a ving on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the desired form almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for approx. 25 min.

Dip the pieces in Dark Chockex Vegan PF and decorated with Dark Vegan Truffle PF, Vegan Caramel och salt.