

CARAMEL LAVA CAKE

INGREDIENTS

Group 1

Ingredient	KG
BAKELS CARAMEL LAVA CAKE MIX	1.000
Oil	0.600
Water	0.500
Total Weight:	2.100

METHOD

1. Mix Group 1 in mixing bowl and mix on 1st speed for 1 minute.
2. Scrape down the mixture.
3. Then mix for another 2 minutes at 2nd speed.
4. Weigh 120gm batter to well greased baking tins.
5. Bake the cake at 195°C (top) and 185°C (bottom) for 17-18 minutes depending on how soft or runny the cake center is preferred.
6. Allow to set for about 2 – 3 minutes after baking before tipping into individual serving plate. Serve warm.



CATEGORY

Cakes, Muffins & Sponge
Products