



SALTED CARAMEL BUTTERCREAM LAYER CAKE

A decadent dessert made of layers of moist and fluffy cake topped with deliciously rich and creamy buttercream frosting and salted caramel.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.350kg
Butter, melted	0.100kg
Chocolate Chips	0.150kg
SALTED CARAMEL	
Caster Sugar	0.400kg
Butter cubed, room temperature	0.180kg
Thickened Cream	0.240kg
Salt	0.010kg
CARAMEL BUTTERCREAM	
Butter (room temperature)	0.600kg
Icing Sugar	1.000kg
Thickened Cream	0.100kg
Salted Caramel (see recipe)	0.100kg



PRODUCTS

102060 Classic Universal Utility Cake Mix 15kg

METHOD

CAKE

1. Combine cake mix, egg and water in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on high speed for 3 minutes.
4. Blend on medium speed for 2 minutes.
5. Blend through the melted butter on slow speed for 1 minute.
6. Deposit into a paper lined baking tin.
7. Bake at 175°C until baked through.
8. Transfer to wire rack to cool.

SALTED CARAMEL

1. Heat Sugar in a heavy duty saucepan, over medium heat. Constantly stir until sugar has melted.
2. Add in butter, stirring to combine. Caution, caramel will splutter.
3. Slowly add the cream, while stirring constantly. Once combined, leave to boil for 1 minute.
4. Remove from heat and stir in salt.
5. Allow to cool before using.



CARAMEL BUTTERCREAM

1. Place butter into a bowl.
2. Using a paddle, blend on high speed, until butter is light and pale in colour.
3. Add the icing sugar and blend on low speed for 2 minutes.
4. Add cream & salted caramel, blend on high speed until the mixture is light.

ASSEMBLY

1. Place one cake top side down onto a cake board.
2. Evenly spread a layer of caramel buttercream over the first cake.
3. Repeat with the remaining layers of cake, applying caramel buttercream between each layer.
4. Decorate as desired and drizzle with salted caramel.