

TOFFEE CAKE

"SERVING SUGGESTIONS"

INTRODUCTION

ADM Milling's Toffee Cake Mix is a delicious and time saving cake mix. It is extremely adaptable and very easy to use; only requiring the addition of water and vegetable/sunflower oil, to help produce cakes, cupcakes, muffins, slices, bars and many more.

Bakers can further enrich products made with this mix by finishing them with toppings or fillings made using the ADM Fudge Icing. Its easy to prepare, and can be used for toppings, frostings, cake coating and butter cream as well as enrobing and dipping.

Ask your ADM Account Manager for further information.

SCALING

SCALING GUIDELINES

Loaf Cake:	350g (12oz)
Round:	400g (14oz)
760x455mm:	4kg (9lb)
Large Muffins:	170g (6oz)
Small Cupcakes:	40g (1.5oz)

TEMPERATURE & TIMES

TEMPERATURE

Loaf Cake:	180°C (360°F)
Round:	180°C (360°F)
760x455mm:	180°C (360°F)
Large Muffins:	180°C (360°F)
Small Cupcakes:	180°C (360°F)

TIMES

Loaf Cakes:	30-35 minutes
Round:	30-35 minutes
760x455mm:	30-35 minutes
Large Muffins:	30-35 minutes
Small Cupcakes:	18-20 minutes

TOFFEE CAKE

METHOD:

- Place the mix into a mixing bowl fitted with a beater
- Add water (1) over 1 minute on slow speed
- Scrape down
- Mix for a further 2 minutes on 2nd speed
- Add oil and water (2) on 1st speed
- Scrape down
- Mix for 2 minutes on slow speed
- At this point add any additional ingredients as required: Please see recipe suggestions overleaf
- Scale off to required size
- Bake

INGREDIENTS	1 BAG RECIPE				
	Kg	Lbs	oz	%	
Toffee Cake Mix (2779-12)	12	500	27	8	100
Water 1	2	750	6	0	22
Oil (veg/sun)	3	125	6	14	25
Water 2	2	250	5	0	18
TOTAL	20	625	45	6	

TOFFEE FUDGE ICING MIX

METHOD:

- Place the mix into a mixing bowl fitted with a beater
 - Gradually add water and blend together on slow speed.
 - Scrape down
 - Beat on fast speed until smooth
 - Once prepared process like fondant, heating in a jacketed water container "Bain Marie" to 50°C
- For microwaving:
- Place in suitable bowl cover and heat on medium power for approx. 2 minutes (700watt) stir before using

INGREDIENTS	1 BAG RECIPE				
	Kg	Lbs	oz	%	
Toffee Fudge Icing Mix (2780-12)	12	500	27	8	100
Water (hot or warm)	1	875	6	1	15
TOTAL	14	375	33	9	

TOFFEE APPLE OPTION 1

METHOD:

- Mix as per Toffee Cake recipe
- Add pre-made dried apple mix, add approx. 500g to 4kg of batter (one full 18x30 baking sheet of Toffee cake)
- Stir through
- Spread out on baking sheet or into muffin cases
- Bake
- When cooled top with melted Toffee Fudge Icing

TOFFEE APPLE OPTION 2

METHOD:

- Mix as per Toffee Cake recipe
- Line a baking sheet with batter
- Add chopped or sliced apple evenly over the top
- Sprinkle with demerara sugar
- Bake
- When cooled spin with Toffee Fudge Icing
- Cut into bars or slices as required



For customers around the world, ADM draws on its resources - its people, products, and market perspective - to help meet today's consumer demands and envision tomorrow's needs.

www.4flour.co.uk

Freephone
08080 435687

sales4flour@adm.com

CREAM LINE TOFFEE

METHOD:

- ♦ Mix as per Toffee Cake recipe
- ♦ Scale 450g into a tray bake foil or 2.250g onto 18x30 tray
- ♦ Spread out evenly
- ♦ Top this with 450g into foil or 2.250g onto 18x30 tray of prepared Creme Cake (recipe below) to cover the toffee cake
- ♦ Bake

CREME CAKE & CHOCOLATE CREME CAKE (BASIC RECIPE)

METHOD:

- ♦ Place the dry mix into a mixing bowl fitted with a beater
- ♦ Add egg over 1 minute on slow speed
- ♦ Beat for 3 minutes on medium speed
- ♦ Scrape down
- ♦ Add oil and water together over 1 minute on slow speed
- ♦ Scrape down
- ♦ Mix for 3 minutes on slow speed
- ♦ Bake

INGREDIENTS	Kg
Crème Cake Mix (2702-12)	12.500
Egg	4.375
Oil	3.750
Water	2.750
TOTAL	23.375

TOFFIMISU

METHOD:

- ♦ Bake 800g Toffee cake mix into foils
- ♦ On cooling cut into three
- ♦ Brush layers with a simple sugar syrup with added Marsarla wine
- ♦ Layer with Mascarpone cheese mixed with Toffee Fudge Icing and a splash of Marsala wine
- ♦ Spin with Toffee Fudge Icing and melted dark chocolate
- ♦ Cut into bars or slices

TOFFEE ROAD SLICE/CUPS

METHOD:

- ♦ Mix as per Toffee Cake recipe
- ♦ Bake into tray bake foils, 18x 30 sheets or muffin type cases
- ♦ Allow to cool
- ♦ Add a thin layer of melted Toffee Fudge Icing and top with chocolate chunks, broken meringue, mini marshmallows, finally spin with melted Toffee Fudge Icing

TOFFEE FRUIT SLICE

METHOD:

- ♦ Mix as per Toffee Cake recipe
- ♦ Add currants, sultanas, glace cherries
- ♦ Scale 900g into tray bake foil or 4.5kg sheet
- ♦ Bake
- ♦ When cooled top with "heated" Toffee Fudge Icing then pipe on 4 to 5 lines of Toffee cream (see below) or "unheated" Toffee Fudge Icing and feather finish.
- ♦ Cut into slices

FILLED TOFFEE PECAN WHIPS

METHOD:

- ♦ Mix as per Toffee Cake recipe
- ♦ Fill small greased pudding/darrol mould (40g)
- ♦ Bake
- ♦ Turn out and cool
- ♦ Using a small piping bag and tube inject Toffee cream (see below)

TOFFEE CREAM

METHOD:

- ♦ Whisk non dairy cream to a peak
- ♦ Blend through 100g of pre made Toffee Fudge Icing to 1kg cream

TOFFEE PEAR HELEN

METHOD:

- ♦ Mix as per Toffee Cake recipe
- ♦ Fill 40g batter into small saarin moulds
- ♦ Bake
- ♦ When cooled dip in melted Toffee Fudge Icing and allow to drain
- ♦ Spin with melted chocolate
- ♦ Fill the centre with chopped tinned pears
- ♦ Add a glace cherry to decorate

TOFFEE CREAM DELIGHTS

METHOD:

- ♦ Prepare as above
- ♦ Finish by spinning with very thin circles of melted chocolate
- ♦ Fill by piping a large whirl of toffee cream in the centre
- ♦ Decorate the cream centre with chocolate shavings

TEMPERATURE & TIMES

TEMPERATURE

18x 30 sheet:	180°C (360°F)
800g foil:	180°C (360°F)
Cupcakes:	180°C (360°F)
Muffins/savrin:	180°C (360°F)

TIMES

18x 30 sheet:	30-35 minutes
800g foil:	30 minutes
Cupcakes:	20 minutes*
Muffins/savrin:	30 minutes

*Dependant to size

