



CARAMELISED APPLE TEA CAKE

Enjoy this classic Caramelised Apple Tea Cake, a soft, moist, vanilla slice, topped with juicy, sweet caramelised apples and an apricot glaze.

INGREDIENTS

INGREDIENTS	WEIGHT
CARAMEL APPLES	
Caster Sugar	0.200kg
Water (1)	0.150kg
Water (2)	0.080kg
Golden Delicious Apples	6 apples
CAKE	
Classic Crème Muffin Mix	1.000kg
Egg	0.360kg
Water	0.210kg
Oil	0.300kg
TOPPING	
Apricot Glaze	

PRODUCTS

102792 Classic Crème Muffin Mix 15kg



METHOD

CARAMEL APPLES

1. Combine caster sugar and water (1) in a saucepan, heat to 180°C.
2. De-glaze the caramel with remaining water (2) and mix until combined. Caution, caramel will splutter.
3. Pour caramel mixture into the bottom of a paper lined cake tin.
4. Spread hot caramel to 2mm thickness.
5. Peel and core the apples, slice approx. 5mm thick and arrange them on top of the caramel.

CAKE

1. Place muffin mix, egg and water into a bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on medium speed.
4. Add oil to the bowl and blend on low speed for 2 minutes.
5. Deposit mixture on top of the prepared apples and caramel.
6. Bake at 180°C until baked through.
7. Once baked, finish the caramel apple tea cake with an apricot glaze.