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SOLUTIONS

NEW!



CARAMEL DREAM

Irresistible and Sweet



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CREDI® CAKE PLATIN CARAMEL

The taste of good caramel is a timeless classic you never grow tired of – rich, sweet, and with a touch of nostalgia. Our new CREDI® Cake Platin Caramel combines all the best elements: a moist and soft crumb, perfectly balanced sweetness, and the pure, delicate taste of caramel. With this new cake mix, it's easy to bake everything from loaf cakes and dessert cakes to muffins and other delicious variations. It's both versatile and easy to work with – so you can offer a wide selection of cakes that appeals to every taste.

We look forward to inspiring you!
Your Credin Team

CREDI® CAKE PLATIN CARAMEL

Sweetness, softness, moist crumb, and a lovely caramel flavour. With this cake mix, you can bake the most beautiful golden cake – simple and easy. The batter is easy to scale into both tins and frames, ensuring a stable baking process with excellent baking properties that deliver a beautiful result. Suitable for all types of loaf cakes, tin cakes, muffins, and dessert cakes. The cake stands out with:

- A delightful caramel flavour and a soft, moist crumb
- Suitable for all types of framed and tin-baked cakes
- Excellent for carrying nuts and chocolate pieces
- Outstanding baking properties – bakes evenly and beautifully





TIP!

Omit the cinnamon from the crumble to allow the caramel flavor to stand out more clearly.

CARAMEL DREAM WITH APPLES AND CINNAMON CRUMBLE

6 pcs.

Ingredients

1,000 g CREDI® Cake Platin Caramel
350 g Eggs
300 g Vegetable oil
250 g Water (15-20°C)

Cinnamon crumble

250 g Marzipan
160 g Brown sugar
110 g Wheat flour
50 g Oat flakes
20 g Cinnamon
100 g Butter

Other ingredients

500 g Diced apples (frozen or fresh)

Procedure

Add all the ingredients for the batter to a mixing bowl. Mix it with spatula/paddle attachment for 4-5 min. at medium speed.

Combine the marzipan and brown sugar in a bowl. Add the wheat flour, oat flakes, and cinnamon and mix until the ingredients are loosely combined. Add the butter and mix until the mixture reaches a crumbly consistency.

Weigh out 315 g of cake batter and pour it into a round baking tin approx. 170 mm in diameter. Evenly spread about 80 g of diced apples over the surface of the batter, then sprinkle 70 g of cinnamon crumble on top of the apples. Bake at 160°C for 35-40 min.

Decorate the cake with caramel drizzle, nuts, and homemade caramel flakes.

CARAMEL SUN WITH APPLE FILLING AND BUTTER CREAM

6 pcs.

Ingredients

1,000 g CREDI® Cake Platin Caramel
350 g Eggs
300 g Vegetable oil
250 g Water (15-20°C)

Butter cream

400 g Irca Mirabella White or Callebaut
Crema dell Artigiano Bianco
400 g Butter
10 g CREDI® Vanilla sugar

Other ingredients

450 g Apple filling

Procedure

Add all the ingredients for the batter to a mixing bowl. Mix it with spatula/paddle attachment for 4-5 min. at medium speed.

The cake batter is scaled at 315 g in a round baking tin with a diameter of app. 145 mm. Bake at 160°C for 35-40 min.

Allow the butter to soften slightly at room temperature, then combine it with the Mirabella White filling and vanilla sugar. Whip the mixture at high speed for 3-5 min., until the butter cream becomes light and fluffy.

Allow the cake to cool completely, then carefully slice it into two even layers. Spread 75 g of apple filling over the bottom layer. Pipe a layer of buttercream on top of the apple filling, then gently place the second cake layer on top. Finish by decorating the cake with more butter cream, and garnish with a sprinkle of chopped walnuts.

Decorate with chocolate shavings, chopped walnuts, and homemade caramel flakes.



SALTED CARAMEL CAKE

6 pcs.

Ingredients

1,000 g CREDI® Cake Platin Caramel
350 g Egg
300 g Vegetable oil
250 g Water (15-20°C)

Salted Caramel

200 g Sugar
200 g Glucose
400 g Whipping cream
200 g Butter
6 g Gelatine sheets
4 g Salt

Procedure

Add all the ingredients to a mixing bowl. Mix with spatula/paddle attachment for 5 min. at medium speed. Pour the caramel cake batter into a baking tray size 500x300x55 mm approx. Bake at 160°C for 30-35 min.

Place the sugar and glucose in a saucepan and heat over medium temperature until they turn into a golden caramel. Slowly pour in the cream while stirring continuously. Take the pan off the heat and allow the caramel to cool slightly. Soak the gelatin sheets in cold water. If needed, transfer the caramel to a jug for easier handling. Squeeze the excess water from the gelatin and add it to the caramel along with the butter and a pinch of salt. Blend thoroughly with a hand blender until the mixture is silky smooth. Refrigerate the caramel for several hours or overnight before use.

Remove the caramel from the refrigerator and let it come to room temperature before spreading it evenly across the cake. For an elegant touch, slice the cake into smaller servings and garnish with a sprinkle of finely chopped nuts.



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