

WE
CREATE
SOLUTIONS



CARAMEL

Muffins & cake

Irresistible & sweet..

CREDI® CAKE PLATIN CARAMEL

Sweetness, softness, moist crumb, and a lovely caramel flavor. With this cake mix, you can bake the most beautiful golden caramel cake - simple and easy to make. The batter is easy to scale into both tins and frames, always ensuring a stable baking process with excellent baking properties that deliver a beautiful result.



Great Taste

The taste of caramel is a timeless classic, rich, sweet, and with a touch of nostalgia. CREDI® Cake Platin Caramel brings it all together: a moist, tender crumb, perfectly balanced sweetness, and a pure, delicate caramel flavour.

Effortless Baking

Create everything from traybakes and dessert cakes to muffins and other delicious treats with ease. This versatile cake mix is simple to work with, helping you deliver a wide and flexible range of cakes to suit every taste.



About the cake mix

- 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

CARAMEL CAKE WITH TRUFFLE À LA DUBAI AND HAZELNUT CARAMEL TOPPING

Ingredients

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

Hazelnut caramel topping

300 g Toasted hazelnut flakes
150 g Cream
125 g Butter
100 g Glucose
100 g Sugar
100 g Brown sugar

Other ingredients

500 g Truffel à la Dubai
10 g Melted chocolate

Procedure

Add all the ingredients to a bowl and mix for 5-6 min. at medium speed with a spatula/paddle attachment. Bake 315 g of cake batter in a round tin (that will create a slight dip in the center of the cake – suitable for the topping) for approx. 30 min. at 160°C

Hazelnut caramel topping

Lightly toast the hazelnut flakes in the oven at 150°C. Mix the remaining ingredients in a saucepan and cook until the butter and sugar have melted and the mixture is glossy and smooth. Remove the saucepan from the heat and stir in the toasted hazelnut flakes.

After baking, remove the cakes from the tins and let them cool. Fill the indentation in each cake with approx. 80 g of Truffel à la Dubai and freeze briefly until the truffle is firm. Then spread about 120 g of hazelnut caramel topping over each cake.

The cakes can be decorated with chocolate stripes and rosettes of buttercream or whipped chocolate ganache.



SALTED CARAMEL MUFFIN

Ingredients

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

Salted caramel

100 g Sugar
 100 g Glucose
 200 g Cream
 100 g Butter
 6 g Gelatine
 4 g Salt

Caramel whipped ganache

250 g Cream
 100 g Golden caramelised
 white chocolate

Other ingredients

200 g Chocolate truffle
 100 g Toasted chopped nuts

Procedure

Add all the ingredients to a bowl and mix for 5-6 min. at medium speed with a spatula/paddle attachment. Pipe 70 g of dough into a silicone muffin tray and bake for approx. 24 min. at 165°C.

Salted caramel

Cook the sugar and glucose over steady heat until they form a golden caramel. Gradually add the cream, stirring constantly to incorporate it into the caramel. Remove the mixture from the heat and let it cool slightly. Soak the gelatin sheets in cold water. If desired, pour the caramel mixture into a 1-liter measuring jug. Squeeze the water out of the gelatin and add it to the caramel along with the butter and salt. Blend the mixture until completely smooth. Refrigerate for a few hours or overnight.

Caramel whipped ganache

Bring the cream to a boil, then pour half of it over the chocolate and stir until smooth. Add the remaining hot cream and stir until fully combined. Refrigerate the mixture overnight. Whip lightly before using.

Pipe approx. 10 g of salted caramel into the center of each cooled muffin. Pipe 5 g of chocolate truffle on top of the muffin while it is still soft, then gently press the surface with the toasted chopped nuts. Finish by piping rosettes of whipped caramel ganache and drizzling a little extra salted caramel on top.

