

Golden Spice Caramel Torte

Mauri Yellow Moist Cake Mix



Ingredients:

	Weight (g)
Mauri Yellow Moist Cake Mix	500
Whole Eggs	275
Water	170
Brown Sugar	50
Cocoa Powder	10
Cinnamon Powder	10
Corn Oil	125

Caramel Walnut

Water	60
Brown Sugar	65
Salt	1
Walnut (Toasted)	125
Unsalted Butter	15

Caramel Sauce

Sugar	500
Water	50
Whipping Cream	320
Salt	3
Unsalted Butter	50

Caramel Syrup

Water	200
Sugar	60
Water	200

Baking Step:

1. Mix all ingredients at slow speed for 1 min.
2. Scrape down the sides of the bowl and mix at medium speed for 3 mins.
3. Lastly change to slow speed for 1 min.
4. Pour 600gm batter into 16cm x 16cm square tin.
5. Bake at 170°C for 35-40 minutes.
6. Baking conditions vary depending on batter scaling weight and oven characteristics.

Production Method (Caramel Sauce):

1. Warm pot over medium heat and cook until the sugar dissolves, turns clear and start to bubble.
2. At this point do not stir again, simply allow to bubble, swirl the saucepan occasionally and brush down the sides of the pan as needed to prevent crystallization.
3. Sugar will form clumps but continue swirling and cooking until the mixture thickens and turns a deep amber colour like honey. Carefully add the butter and whisk until completely melted.
4. Remove the saucepan from the heat and slowly pour in the cream, whisking continuously until all the cream has been incorporated. Whisk in the salt.
5. Pour into container allow to cool completely.



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2. At this point do not stir again, simply allow to bubble, swirl the saucepan occasionally and brush down the sides of the pan as needed to prevent crystallization.
3. Sugar will form clumps but continue swirling and cooking until the mixture thickens and turns a deep amber colour like honey. Carefully add the butter and whisk until completely melted.
4. Set aside to cool.

Production Method (Caramel Walnut):

1. Place a piece of non-stick parchment in pan. Set aside.
2. Add all ingredients in a medium non-stick skillet.
3. Place skillet over high heat and cook, stirring occasionally for 4 minutes.
4. Reduce heat to medium, stir continuously for an additional one minute and cook until all the moisture evaporates. The walnuts will darken, become glossier, and begin to clump together.
5. Transfer the nuts onto the prepared plate, ensuring to scrape off any remaining caramel from the pan. Allow them to cool to room temperature.

Assemble:

1. Slice the square cake into 2 layers, place a layer cake on top cake board, apply a layer caramel sauce and top with another layer cake, using caramel syrup to brush top layer cake.
2. Slice the cake to 9cm x 3cm rectangular size. Top decorate with caramel walnut.



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