

INDIVIDUAL TOFFEE CAKES WITH FUDGE TOPPING



FOOD SERVICE



A great winter mini cake, which can also be made as a full-sized cake. Can be served as a dessert (warm before adding the fudge topping) serve with whipped vanilla cream or ice cream to accompany. It has a similar flavour profile to a Sticky Date Pudding, but is lighter in taste and texture without the dates.

Customer Services Phone 0800 800 617

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INDIVIDUAL TOFFEE CAKES WITH FUDGE TOPPING



MAKES 12

INGREDIENTS

	Approx Unit Price	Approx Ingredient Cost
200g butter, softened	0.00718	\$1.44
200g Chelsea Soft Brown Sugar	0.00280	\$0.56
3g vanilla extract (1 tsp)	0.07446	\$0.22
30ml Simply Pure Canola Oil	0.00240	\$0.07
100g Chelsea Golden Syrup* (4 Tbsp)	0.00467	\$0.47
200g self-raising flour, sifted	0.00153	\$0.31
4ea no. 6 eggs, beaten	0.20967	\$0.84
Fudge Topping		
100g butter	0.00718	\$0.72
200g Chelsea Soft Brown Sugar	0.00280	\$0.56
200ml cream	0.00485	\$0.97
Almond Praline		
125g Chelsea Caster Sugar	0.00233	\$0.29
50g toasted almonds, roughly chopped	0.01343	\$0.67
lemon juice, few drops		

METHOD

Preheat oven to 180°C and grease a 12 hole muffin tin or line with paper cases.

Put butter and brown sugar into the bowl of food mixer fitted with beater attachment and beat until pale and fluffy. Beat in the vanilla, oil and golden syrup until combined.

Add a little of the flour and egg, beating well before adding more. Repeat until all the flour and egg are incorporated.

Spoon into the prepared muffin tin and bake for 15-20 minutes until risen and golden. Allow to cool slightly in the tin, then turn onto a wire rack to cool.

Topping: Melt butter and brown sugar until the sugar is dissolved. Add the cream and simmer for 5 minutes. Leave to cool.

Almond praline: Line a baking sheet with baking paper.

Melt the caster sugar in a wide pan over low heat.

Once melted, cook gently until a golden caramel is achieved.

Tip in the toasted almonds and a squeeze of lemon juice.

Mix and spread immediately onto the lined baking sheet and allow to cool - do this quickly before the praline sets.

Once cold, break into irregular pieces.

To decorate: Spread the fudge topping over the cakes and decorate with thin slices of almond praline.

*Always use the golden syrup in the tin or pail as this is thicker and richer than bottled versions, making it ideal for baking.

VARIATIONS

- Add ground ginger for a Ginger Toffee Cake.
- Add 100g chopped dates soaked in 2 Tbsp boiling water and ½ tsp baking soda for Toffee & Date Cakes.
- Fold 75g chopped nuts into the cakes before baking for a Toffee Nut Cake.
- Add 50g chopped crystallised ginger for Toffee Ginger Cakes.

TOTAL COST	\$5.32
COST PER PORTION	\$0.44
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE **\$1.70**

Costs based on average wholesale prices at February 2014

PROFIT

- Cost of goods is \$0.59 exc. GST and a selling price of \$2.27 inc. GST will return 70% gross profit. A more realistic selling price of \$3.50 inc. GST would return over 80% gross profit.

NUTRITION

- Contains wheat, eggs and dairy products.

SERVICE

- Will keep well in an airtight container for 3-4 days, un-iced. Warm before serving and only apply topping when required.
- Place on counter as impulse item.
- Also good as catering item: make in smaller muffin tins for such events.
- Accompany with a dollop of whipped cream sweetened with icing sugar and vanilla.
- Serve warm as a menu item with a scoop of top quality vanilla ice cream.