Red Velvet Cake Mix Self Saucing Pudding Recipe

INGREDIENTS

Stage 1

111892	Red Velvet Cake Mix	3.000kg
	Water	1.500L
106145	Canola Oil	0.300L

Stage 2

105505	Kularome Cake Choc	0.025kg
105413	Caramel Syrup	1.200kg

ADDITIONAL NOTES

- Do not touch the pudding prior to lidding as this may create mould on the product.
- The yield from this batch is 8 puddings with a shelf life of approx. 14 day.

METHOD

1. Place stage 1 ingredients into mixing bowl
2. Using a paddle mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 2nd speed for 2 minutes.
4. Mix stage 2 ingredients together. Chill the syrup before use to prevent it boiling when it is baking.
5. Weigh 0.150kg of the syrup into 920g pudding bowl.
6. Deposit 0.550kg of the batter on top of the sauce.
7. Cover the puddings with a piece of silicon paper and place baking tray on top.
8. Bake at 150ºC for approx. 1.5 hours.
9. Remove top tray once cooked and allow to cool.
10. Make sure the pudding is completely cooled before putting lid on.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.