

Toffee cake

Recipe

Ingredients

Cake:

- Cake flour 63 g.
- Cacao powder 4 g.
- Coffee powder 3 g.
- Baking powder 2.6 g.
- Butter (salt) 75 g.
- Egg 100 g.
- Maltitol powder (MP) 100 g.

Topping (Toffee caramel):

- Butter (unsalted) 150 g.
- Evaporated milk 60 g.
- Salt 0.8 g.
- Cashew nuts (baked) 85 g.
- Coffee powder 1 g.
- Cake flour 21 g.
- Maltitol powder (MP) 110 g.

Method

Cake:

1. Sift cake flour, baking powder coffee and cacao powder
2. Melt the butter
3. Beat egg with high speed mixer, then add MP. Mix together.
4. Add cake flour, softly mix together.
5. Pour to the mould and bake at 175°C, 25 minute.

Topping (Toffee caramel):

1. Mix melted butter, MP, salt and evaporated milk.
2. Stir, add coffee, stir, add flour, stir
(Heat and stir every 30 sec.until sticky)
3. Add cashew nuts and mix together
4. Pour on cake and bake (only upper heat) at 200°C, 10-15 min.



Expect Properties

- Lower calorie
- Lower sweetness
- Better taste
- Soft texture

Sweetener

UENO FINE CHEMICALS INDUSTRY (THAILAND), LTD.

Head office: 33/129 26th Fl., Wall Street Tower Bldg., Bangkok 10500 THAILAND,
Tel. +66 (0) 2237 0823, Fax. +66 (0) 2237 2305

Bangpoo Factory: Bangpoo Industrial Estate 349 Moo 4 Soi 7-8 C, Sukhumvit Rd., Prakesa,
Mueang Samut Prakan, Samut Prakan 10280 THAILAND
Tel. +66 (0) 2324 0023, Fax. +66 (0) 2324 0411

This website provides general information. The recipe information contained in this website is not warranted and Ueno assumes no liability for any recommendations, suggestions, information, menus or recipes. Ueno accepts no liability for any inaccuracies, errors or misrepresentations of any of the included recipes.