

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, add MP and 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

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Sweetener

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