

Caramel Bundts**Ingredients:**

IREKS Caramel Moist Cake	1.000Kg
Whole Egg	0.350Kg
Vegetable Oil	0.300Kg
Water	0.280Kg
IRCA Toffee D'Or Caramel	0.240kg
Freeze Dried Raspberries	0.005Kg
Red Currants	24

**Method:**

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into bundt moulds
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the bundts into a preheated oven
5. (180° C) and bake for initially 5 minutes.
6. Finish baking with open damper for 20-25 minutes.
7. Once cooled, heat the IRCA Toffee D'or Caramel for 30 seconds to 1 minute, in 30 second intervals stirring in between
8. Dip the bundts into the IRCA Toffee D'Or Caramel
9. Decorate with freeze dried raspberries and red currants