

**Caramel Drizzle Cake****Ingredients:**

IREKS Caramel Moist Cake	1.000Kg
Whole Egg	0.350Kg
Vegetable Oil	0.300Kg
Water	0.280Kg
IRCA Toffee D'or Caramel	0.300Kg
Raspberries	10
Pecan Nuts	5
Freeze Dried Raspberries	0.005Kg

**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 the greased patterned bundt tin.
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the filled cake tin into a preheated oven
5. (180°C) and bake for initially 10-15 minutes.
6. Finish baking with open damper for 35-40 minutes.
7. Leave to cool
8. Once cooled, heat the IRCA Toffee D'or Caramel in the microwave in 30 second intervals, about 2, until slightly runny.
9. Pour the melted IRCA Toffee D'or Caramel onto the cake
10. Decorate with raspberries, pecan nuts and freeze dried raspberries.