

## Halloween Toffee Apple Dessert

### Ingredients:

Macphie Sticky Toffee Sensation	1.000Kg
Water	0.350Kg
Oil	0.250Kg
Mactop Extra	0.500Kg
Apple Pie Filling	0.100Kg
IRCA Caramel Crumble	0.750Kg
Halloween Dobra Decorations	12



### Method:

1. Add the Sticky Toffee Sensation Mix to stand mixer bowl, add the water and oil and mix for 1 minute on slow.
2. Scrape down the bowl and mix for another 4 minutes on medium
3. Half the mixture into 2 large rectangular cake tins and bake for 22 minutes at 160°C
4. Once the sponges are baked allow to cool
5. Once cooled using a circular cutter cut out 12 small cakes
6. Cut each small cake in half
7. Whip the Mactop Extra in stand mixture until it resembles whipped cream
8. Pipe a circle of Mactop to the bottom half of the cake and place a teaspoon of apple pie filling to the centre of the circle and place the other half of the cake on top
9. Repeat for the rest of the mini cakes and place in the fridge to chill
10. While the cakes are in the chill, heat the IRCA Caramel Crumble to 30-35°C
11. Take the mini cakes out of the chill and onto a wire wrack and flood each mini cake with the caramel crumble
12. Once all cakes have been flooded, allow to set in the fridge
13. Pipe the remaining Mactop Extra on top

14. Place a Dobla decoration on each piping of Mactop and serve