# Caramel Plain Cake
## using IREKS MOIST CAKE CARAMEL

Recipe for 4 cakes

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| IREKS MOIST CAKE CARAMEL | 1.000 kg |
| Whole egg | 0.350 kg |
| Vegetable oil | 0.280 kg |
| Water | 0.280 kg |
| Total weight | 1.910 kg |

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| Mixing time: | 5 – 7 minutes, medium speed |
| Scaling weight: | 0.450 kg |
| Instructions for use: | Mix all the ingredients and fill into the tins. Press the upper surface approx. 1 cm deep using an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper. |
| Baking temperature: | 180° C |
| Baking time: | 45 – 50 minutes (core temperature: 94° C) |

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