

**BAKO
SELECT**

Create your own Sticky Toffee Cake

Ingredients

**BAKO
Code**

BAKO Caramel Cake Mix - 1kg	22123
BAKO Whole Liquid Egg - 350g	94045
BAKO Rapeseed Oil - 300g	12019
Water - 225g	
Dates - 250g	31344

For Finishing

BAKO Caramel Fudgeice	39463
-----------------------	-------

Method

- Soak the dates in boiling water (225g)
- Allow water and date mixture to cool fully
- Add all ingredients to the mixing bowl with a beater attachment
- Mix for 1 minute on slow speed
- Scrape down
- Mix for a further 3 minutes on middle speed
- Deposit into two 7x12" tray bake foils / baking sheet or multiply the recipe by three for an 18x30" tray
- Bake at 180c for approximately 35 minutes
- Once baked and cooled, slice into squares / fingers and drizzle with heated caramel icing