



Make Up Instructions

19984 WHOLESOME CARAMEL PUDDING

Recipe	5.000 kg	10.000 kg
19984 Wholesome Cake Mix	5.000 kg	10.000 kg
Water	2.400 L	4.800 L
Canola Oil	1.400 L	2.800 L
Caramel Kularome	50 g	360 g

Method

1. Place water, canola oil, Complete Wholesome Cake Mix and Caramel Kularome in a mixing bowl.
2. Using a cake beater, mix on 1st speed for 1 minute. Scrape down. Mix for a further 3 minutes on 1st speed.
3. Weigh 150 g of Pinnacle Caramel Sauce into the plastic pudding bowls.
4. Deposit 420 g batter on top of the sauce.
5. Place on trays. Cover with a piece of silicon paper. Place another tray on top of the paper.
6. Bake at 150°C for approximately 50–60 minutes.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.