



GREEN APPLE CARAMEL WALNUT CAKE



FOR BATTER



Pillsbury™ Egg Free
Tea Time Vanilla 1 kg



Water 450 g



Refined Oil 120 g



Fresh Green apple
(chopped) 150 g



Green apple
essence 5 g

FOR TOPPING



Caramel Sauce
200 g



Fresh Green apple
(chopped) 100 g



Walnut 100 g



METHOD

1. Add water, oil, premix and essence in a mixing bowl and mix at Speed 1 for a minute.
2. Scrape the sides of the bowl to facilitate even mixing.
3. Add the chopped green apple and mix at Speed 2 for another 3 minutes.
4. Pour the batter in the desired mould.
5. Bake at: 170°C.
6. Bake for: 25 - 30 mins.
7. Mix the caramel sauce, chopped green apple and walnut to make the topping.
8. Do not over mix. Let apple chunks be. Add this topping to the cake.

