

# Caramel Cookie cups

## Portions

1

## Ingredients

<b>Safin CC Plain Mix SG</b>	1000 g
Butter	300 g
Golden Syrup	60 g
(usda) Water	50 g
Belcolade Milk Chocolate Chunks	100 g
<b>Deli Caramel RSPO SG</b>	40 g
Belcolade Lait Shavings	5 g

## Working Method

Crumb together the cake mix, butter and syrup. Using a beater attachment on a planetary mixer. Then add the water to form a dough. Add chocolate chips and stir for a further 30 seconds.

Scale 40g balls and place in the bottom of a silicone muffin tray.

Once baked press down to form the cup shape and leave to cool in the muffin tray.

When cool, push out of the silicone moulds and fill the cups with Deli Caramel. Finish with a scattering of milk chocolate shavings.

🕒 20 ▶ Oven Type: Deck 🍴 Top Temperature: 190 °C

🍴 Bottom Temperature: 190 °C 🚪 Closed 💧 2.5% Water loss