



Creating

New

Traditions

By Dawn since 1920



*Crafted with tradition,
baked with passion!*



ROSEMARY UPSIDE DOWN APPLE PIE

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany

Dawn[®]



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COMPOSITION

For 6 pie

- 2400 g *Cake Batter*
- 2000 g *Caramel Apple*
- 150 g *Glaze*

BASIC RECIPES

Cake batter

- 1000 g *Dawn Creme Cake Mix Plain*
- 550 g *Butter*
- 500 g *Whole Eggs*
- 5 g *Fresh Rosemary*

Caramel Apple

- 200 g *Sugar*
- 30 g *Water*
- 120 g *Butter*
- 1000 g *Apple*

Glaze

- 500 g *Dawn Belnap 100 Neutral*
- 350 g *Water*

PROCESSING

Boil sugar with water until caramelize and add butter.

Pour in to form and deposit the peeled apple slices.

Mix Creme cake base, soft butter and whole eggs and chopped rosemary 2 minute with a flat beater. Check the weight/l optimal around 850 g.

Spread cake butter on to apple slices.

BAKE TEMPERATURE: 155 °C

TIME: 45 Minuten

Boil Belnap with water according to the application recipe.

Use the brush to cover the cake with Belnap.

Decorate with Fresh Rosemary and apple slices.

Item Code	Product name	Packaging
0.02395.839	Dawn Creme Cake Mix Plain	12,5 kg Bag
7.71729.100	Dawn Belnap 100 Neutral	14 kg Bucket

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