

Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

INGREDIENTS

10 lbs Sugar
4 lbs Butter
3.25 lbs Evaporated Milk



Caramel Icing for Cakes



DIRECTIONS

1. Heat the butter and milk in kettle.
2. Add sugar.
3. Cook to 236° to 238° Fahrenheit.
4. Pour on cooling table and cool to 110° Fahrenheit.
5. Add to mixer and mix until correct consistency.
6. Add any flavoring you like (maple or vanilla)
7. Add salt to taste.

CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3LrWuf4>