

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

- 2.40 lbs Brown Sugar
- 3 lbs Granulated Sugar
- 3 lbs Sweet Condensed Milk
- 4 lbs Evaporated Milk
- 3 lbs Butter
- 3 oz Vanilla
- 2 grams Salt



Caramel Icing



DIRECTIONS

1. Add the brown sugar, granulated sugar, and condensed milk.
2. Bring it to boil point and then add the evaporated milk, drip feed to the cooker.
3. When finished drip feeding the evaporated milk, add the butter.
4. When butter is melted, add the salt and vanilla.
5. Cook to 235° to 238° Fahrenheit.
6. Turn the water on and cool the product down to 140° Fahrenheit then pour out of the cooker.
7. Use a hobart mixer to whip the product at low speed.

CHECK OUT

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