CHRISTMAS PUDDING (USING BAKELS VEGAN CAKE MIX)

DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery, Patisserie

OCCASION

Christmas

FINISHED PRODUCT

Pudding, Vegan

INGREDIENTS

Group 1

Ingredient	KG
Water (Variable)	0.475
Vegetable Oil	0.240
Bakels Vegan Cake Mix	1.000
Total Weight:	1.715

Group 2

Ingredient	KG
Sultanas	0.325
Currants	0.150
Glace Cherries	0.100
Apricots (dried, chopped finely)	0.100
Cranberries	0.100
Total Weight:	0.775

Yield: Optional: Spray cold puddings with Brandy or Rum and allow to soak into the crumb prior to packing.

METHOD

1. Place Group 1 ingredients into mixing bowl.
2. Blend on low speed for 1 minute.

3. Scrape down.

4. Blend on medium speed for 5 minutes.

5. Add Group 2 and blend on low speed for 1 minute.

6. Spray the plastic pudding bowls with Bakels Sprink and deposit 825g of batter into each bowl.

7. Steam bake puddings in a high sided lamington tray (8 puddings to a tray) with 2.5 litres of water in the tray.

8. Cover the puddings with 1 sheet of silicone paper and 6 sheets of newspaper soaked in water.

9. Steam bake at 150°c for approximately 4 hours.

10. Take the puddings from the oven, remove the paper and transfer to a dry tray and bake at 145°c for a further 30 minutes.

11. After baking leave the puddings to cool completely before placing the lids on the bowls.

12. Puddings can be baked without steam at 150°c for approximately 2.5 hours. (Steam baking produces a better eating quality pudding).