



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

FESTIVE CHRISTMAS CAKE (USING APITO UTILITY CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Apito Utility Cake Mix	3.000
Cake Margarine - Medium Grade	0.210
Instant Clearjel	0.090
Total Weight:	3.300

Group 2

Ingredient	KG
Egg	0.675
Water (Variable)	1.125
Glycerine	0.075
Bakers Caramel	0.002
Apito Rum Flavouring Paste	0.060
Total Weight:	1.937

Group 3

Ingredient	KG
Sultanas	3.000
Lemon Peel (Chopped)	0.450
Cherries	1.200
Glycerine	0.075
OP Rum (Variable)	0.060
Total Weight: 4.785	

Yield: To enhance the flavour of the Festive Christmas Cake brush top with rum immediately after removing from the oven.

METHOD

1. Mix Group 3 together, cover and leave overnight.
2. Beat Group 1 on slow speed until butter/cake margarine is blended through.
3. Add Group 2 and mix on 2nd speed for 2-3 minutes.
4. Add Group 3 and mix on slow speed until fruit is thoroughly distributed.
5. Oven temperature 165°-175°C.