



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Buttacake, Cake

FESTIVE CHRISTMAS CAKE (USING BAKELS BUTTACAKE MIX)

INGREDIENTS

Group 1

Ingredient

- Bakels Buttacake Mix
- Cake Margarine or Butter

KG

3.000

0.210

Total Weight: 3.210

Group 2

Ingredient

- Egg
- Water (Variable)
- Glycerine
- Apito Rum Flavouring Paste

KG

0.750

1.350

0.075

0.060

Total Weight: 2.235

Group 3

Ingredient

- Sultanas
- Lemon Peel (Chopped)
- Cherries
- Glycerine
- OP Rum (Variable)

KG

3.000

0.450

1.200

0.075

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.