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#### CATEGORY

Bakery, Patisserie



#### OCCASION

Christmas



#### FINISHED PRODUCT

Fruit Cake

## FESTIVE CHRISTMAS CAKE (USING BAKELS FRUIT CAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Bakels Fruit Cake Mix	1.000
Water (Variable)	0.500
Egg	0.300
Glaze Cherries	0.170
Glycerine	0.030
<b>Total Weight:</b>	<b>2.000</b>

## Group 2

Ingredient	KG
Sultanas	1.000
Raisins	0.300
Currants	0.200
Mixed Peel	0.130
<b>Total Weight: 1.630</b>	

**Yield:** Best results are obtained by washing and draining sultanas/raisins/currants then blending with glacé cherries, mixed peel, glycerine and small quantity of APITO RUM FLAVOURING PASTE. Place into a plastic bucket cover and leave overnight. For Dundee Cake, decorate top of cake with blanched almonds, before baking. Glaze with boiled HADEJA FLAN GEL or apricot jam when baked.

## METHOD

1. Blend Group 1 together on low speed for 1 minute.
2. Scrape down.
3. Blend for a further 3 minutes on second speed.
4. Add Group 2.
5. Blend on low speed until fruit is evenly dispersed (approximately 2 mins).
6. Deposit into forms.
7. Oven temperature 160°C.