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DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Fruit Cake

RICH DARK FRUIT CAKE (USING CAKE MARGARINE – MEDIUM GRADE)

INGREDIENTS

Group 1

Ingredient	KG
Brown Sugar	2.200
Bakers Flour	1.000
Cake Margarine - Medium Grade	2.200
Glycerine	0.200
Caramel Colour	0.100
Instant Clearjel	0.100
Total Weight:	5.800

Group 2

Ingredient	KG
Egg	2.200
Total Weight:	2.200

Group 3

Ingredient	KG
Bakers Flour	2.000
Hercules Baking Powder	0.020
Nutmeg	0.020
Mixed Spice	0.020
Total Weight:	2.060

Group 4

Ingredient	KG
Sultanas	9.000
Mixed Peel	1.000
Cherries	1.300
Almonds	0.400
OP Rum (Variable)	0.250
Total Weight:	11.950

Yield: Do not over-beat Group 1. This may cause crumbliness in the baked cake. If when adding egg mix gives a "curdled effect" incorporate a small quantity of the flour from Group 3. 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.

METHOD

1. Cream Group 1 until moderately light – not more than 5 minutes on medium speed.
2. Add Group 2 gradually in several small lots, thoroughly beating in each addition.
3. This should take about 5 minutes.
4. Stir in Group 3 and mix thoroughly.
5. Use low machine speed and scrape down to ensure a smooth batter.
6. Add Group 4 to the batter and mix all together thoroughly.