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CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Fruit Cake

RICH FRUIT CAKE (USING BAKELS FRUIT CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Fruit Cake Mix	1.000
Water (Variable)	0.500
Egg	0.300
Total Weight: 1.800	

Group 2

Ingredient	KG
Sultanas	1.200
Glacé Cherries	0.170
Mixed Peel	0.130
Glycerine	0.030
Total Weight: 1.530	

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.

METHOD

1. Mix Group 1 together on low speed for 1 minute.
2. Scrape down.
3. Blend for a further 3 minutes on 2nd 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.