



MULLED WINE FRUIT CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
	0.230
	0.365
Egg	0.300
Oil	0.030
Water (once mixed)	0.570
Mixed fruit (mulled wine infused)	-
Total Weight:	2.495

METHOD

Mulled Wine Fruit Cake

1. Infuse 4 x mulled wine spice bags in 1 litre of hot water and leave for 30 minutes, then add fruit and soak for 30 minutes, then drain.
2. Using beater, blend all ingredients (leaving the fruit) together for 1 minute on slow speed.
3. Scrape down.
4. Beat on second speed for 5 minutes.
5. Blend in the fruit on slow speed.
6. Scale into foil at 900g.
7. Bake at 180°C for approximately 40 - 45 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Dessert, Sweet Good

8. Once cool, decorate with White Fudgice MB and sugar holly.