



RICH CHRISTMAS CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	0.625
Water	0.145
Oil	0.190
Egg	0.250
Glycerine	0.013
Cinnamon	0.002
Mixed spice	0.002
Caramel colour	0.002
Orange/lemon zest	0.025
Mixed fruit	0.650
Cherries	0.200
Total Weight:	2.104

METHOD

Rich Christmas Cake

1. Using a beater, blend all ingredients together (except mixed fruit and cherries) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 3 minutes.
4. Add the mixed fruit and cherries and mix on slow speed for 1 minute.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

5. For slices, scale approx 1.1kg into a rectangle foil, or for a round cake, 1kg into a 9" tin.
6. Optionally, dress the top with nuts before baking.
7. Bake at 175°C (350°F) for approximately 45-50 minutes.
8. Once cool, lightly glaze the top with Bakels Instant Superglaze.