



RUSTIC PEAR SPICED CHRISTMAS CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Mixed spice	0.003
Water	0.230
Oil	0.300
Egg	0.365
Treacle	0.015
Orange/lemon zest	0.025
Sultanas	0.100
Currants	0.140
Fresh pears	-
	-
Flour	0.500
Butter	0.250
Sugar	0.125
Total Weight:	3.053

METHOD

Rustic Pear Spiced Christmas Cake

1. Using a beater, blend all cake ingredients (leaving the fruit) together for 1 minute on slow speed.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Blend in fruit on slow speed.
5. Peel 6 x fresh pears, core and cut into 4, keeping the stalk on one piece.
6. Stand up on the side of an 8" round tin.
7. Add batter to centre, two thirds up the height of the pears.
8. Make up crumble, sprinkle on top, sprinkle over some flaked almonds then dust with granulated sugar.
9. Bake at 180°C (375°F) for approximately 50 - 60 minutes.
10. Once cool, decorate with holly.