



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet  
Good

## SPICY EASTER BUNDT CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Lemon zest	0.020
Orange zest	0.020
Sultanas	0.120
Currants	0.080
Mixed spice	0.015
Bun spice	-
<b>Total Weight:</b>	<b>2.150</b>

### METHOD

#### Spicy Easter Bundt Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Split the mix between two greased bundt tins.
5. Bake at 180°C for approximately 30 - 40 minutes.

6. Once cool, warm up some White Fudgice MB and enrobe.
7. Decorate with green coloured Kokomix and chocolate strands.
8. Optional, you can fit a cupcake with sugar paste bunny in the centre to finish.