



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cake, Confectionery

# VEGAN RICH FRUIT CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Vegan Cake Complete	0.500
Water	0.240
Oil	0.120
Cinnamon	0.006
Mixed spice	0.008
Caramel colour	0.005
Bicarbonate of soda	0.002
Glycerine	0.030
<b>Total Weight:</b>	<b>0.911</b>

### Group 2

Ingredient	KG
Sultanas	0.600
Raisins	0.150
Cherries	0.161
<b>Total Weight:</b>	<b>0.911</b>

## METHOD

1. Mix all ingredients in group 1 in a bowl for 1 minute on slow speed.

2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Add all ingredients in group 2 to the bowl, and mix gently until evenly dispersed.
5. Scale at 1kg into a greased 9" cake tin.
6. Dress the cake with assorted nuts and cherries before baking.
7. Bake at 175°C (350°F) for 45-50 minutes.
8. Once cool, lightly glaze the top with Bakels Instant Superglaze.