



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS FRUIT CAKE

OVERVIEW

(Recipe makes ± 4 Fruit Cakes depending on size)

INGREDIENTS

Group I

Ingredient

Bakels Mastermarg Yellow
Water
Bakels Bakers Mix Blue Label
Bakels Glace Red Cherries
Bakels Glace Green Cherries
Bakels Ground Cinnamon
Bakels Mixed Spice
Bakels Sodium Bicarbonate

KG

1.000
0.666
3.333
0.333
0.333
0.006
0.015
0.010

Total Weight: 5.696

Group II

Ingredient

Eggs

KG

1.166

Total Weight: 1.166

Group III

Ingredient

Bakels Pettina Muffin Mix

KG

2.000

Total Weight: 2.000

METHOD

1. Melt Mastermarg Yellow in warm water.
2. Add balance of Group I and mix together.
3. Simmer on low heat with lid on to swell fruit for ± 15 minutes.
4. Allow to cool.
5. Add Group II and mix together well.
6. Add Group III and mix well.
7. Prepare 8-inch baking tins and pour 1.000kg of the mixture into the tin.
8. Bake at 170°C for ± 1 hour and 20 minutes.
9. Allow to cool.
10. Once cool, coat the fruit cake with boiled apricot jam.
11. Cover with White Pettinice Icing and decorate as desired.