



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Christmas

LIGHT CHRISTMAS FRUIT CAKE

OVERVIEW

(Recipe makes 12 Fruit Cakes depending on size)

INGREDIENTS

Group I

Ingredient

Butterscotch Cake Mix

Eggs

Water

Oil

KG

2.000

0.664

0.560

0.216

Total Weight: 3.440

Group II

Ingredient

Bakers Mix Blue Label

Red Cherries

Green Cherries

KG

1.000

0.200

0.200

Total Weight: 1.400

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed for 1 minute to disperse the powder.

3. Stop the mixer and scrape down.
4. Using a flat beater, mix for 5 minutes on medium speed.
5. Add Group II and mix for a further one minute on slow speed.
6. Scale 4 840g batter into a large baking tray prepared with Tinglede.
7. Bake at 180°C for ±40 - 45 minutes.
8. Remove from the oven and allow to cool.
9. Once cool, cut into small loaves and sprinkle icing sugar on top or decorate as desired.