



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cake

CHRISTMAS CAKE

INGREDIENTS

Group Cake

Ingredient	KG
Multimix Cake Base	0.470
Water	0.110
Oil	0.140
Egg	0.200
Glycerine	0.010
Ground cinnamon	0.002
Mixed spice	0.002
Caramel colour	0.002
Lemon/orange zest	0.020
Mixed fruit	0.640
Total Weight:	1.596

Group Decoration

Ingredient	KG
Glace Orange Slices	-
Assorted nuts	0.100
Glace cherries	0.075
Instant Superglaze - Neutral	0.030
Total Weight:	0.205

METHOD

Cake

1. Using a beater, blend all ingredients together (except mixed fruit) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 3 minutes.
4. Add the mixed fruit and mix on slow speed for 1 minute.
5. Scale at 1250g into 8" round cake tins.
6. Arrange the orange slices, cherries and mixed nuts over the top of the cake
7. Bake at 160°C for approx. 80 minutes.

Decoration

1. In a bowl, heat the **Instant Superglaze**.
2. Brush the entire surface with 30g of the heated **Instant Superglaze** ensuring a good covering to finish.