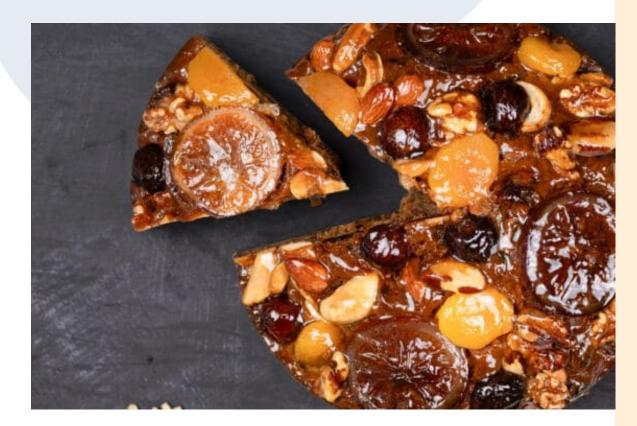


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CHRISTMAS CAKE

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



Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cake



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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

- $1. \ \ \text{In a bowl, heat the} \textbf{In stant Superglaze}.$
- 2. Brush the entire surface with 30g of the heated Instant Superglaze ensuring a good covering to finish.