



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

CRANBERRY AND ORANGE BUNDT CAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Dried cranberries	0.080	8.00
Orange zest	0.020	2.00
Egg	0.366	36.60
Vegetable oil	0.300	30.00
Water	0.230	23.00
Orange flavour	-	-
Total Weight: 1.996		

METHOD

1. Add all ingredients (except cranberries, zest and flavour) to a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Add orange zest and flavour and mix for 1 minutes on low speed.
5. Mix for 5 minutes on medium speed.
6. Blend in the cranberries over low speed.
7. Deposit into greased Bundt cake tin
8. Bake at 180°C for 35-45 minutes.
9. Once cool, brush with heated **Bakels White Fudgice** and top with cranberries if desired.