



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

CRANBERRY FARMHOUSE CAKE

INGREDIENTS

Group : Cake batter

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Egg	0.366	36.60
Vegetable oil	0.300	30.00
Water	0.230	23.00
Treacle	0.040	4.00
Cinnamon	0.006	0.60
Total Weight:	1.942	

Group : Inclusions (on batter weight)

Ingredient	KG	%
Cranberries (soaked in orange water for best result)	0.300	15.40
Total Weight:	0.300	

Yield: 2 cakes

METHOD

1. Add all ingredients (except cranberries) into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.

3. Scrape down.
4. Mix for 5 minutes medium speed.
5. Mix in the cranberries over low speed, until fully dispersed.
6. Deposit into a 9" or 10" tin or ring.
7. Sprinkle crumble mix on top.
8. Bake at 175-180°C for 35 minutes.
9. Dust with sweet snow and decorate for Christmas.