



RUSTIC PEAR SPICED CHRISTMAS CAKE RECIPE

INGREDIENTS

Group : Cake

Ingredient	KG
Multimix Cake Base	1.000
Egg	0.365
Oil	0.300
Mixed spice	0.003
Water	0.230
Orange/lemon zest	0.025
Treacle	0.015
Currants	0.140
Sultanas	0.100
Fresh pears	-
Total Weight:	2.178

Group : Crumble

Ingredient	KG
Flour	0.500
Butter	0.250
Sugar	0.125
Total Weight:	0.875



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake

METHOD

1. Add cake ingredients (except pears & fruit) into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Blend in fruit on low speed.
6. Peel 6 x fresh pears, core and cut into 4, keeping the stalk on one piece.
7. Stand up on the side of an 8" round tin.
8. Add batter to centre, two thirds up the height of the pears.
9. Make up the crumble, sprinkle on top, sprinkle over some flaked almonds and then dust with granulated sugar.
10. Bake at 180°C for 50-60 minutes.
11. Once cool, decorate with holly.