



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Easter



## FINISHED PRODUCT

Cake, Dessert, Gateau, Sweet  
Good

# SPICY EASTER BUNDT CAKE

## INGREDIENTS

### Group 1

| Ingredient                 | KG    | %      |
|----------------------------|-------|--------|
| <b>Multimix Cake Base</b>  | 1.000 | 100.00 |
| Egg                        | 0.365 | 36.50  |
| Oil                        | 0.300 | 30.00  |
| Water                      | 0.230 | 23.00  |
| Lemon zest                 | 0.020 | 2.00   |
| Orange zest                | 0.020 | 2.00   |
| Sultanas                   | 0.120 | 12.00  |
| Currants                   | 0.080 | 8.00   |
| Mixed spice                | 0.015 | 1.50   |
| <b>Total Weight: 2.150</b> |       |        |

## METHOD

1. Add all ingredients 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. Split the mix between two greased bundt tins.
6. Bake at 180°C for 30-40 minutes.
7. Once cool, warm up some **Bakels White Fudgice** and enrobe.
8. Decorate with green-coloured **Bakels Kokomix** and chocolate strands.

9. Optional, fit a cupcake (also made with [Bakels Multimix Cake Base](#)) with sugar paste bunny in the centre to finish.