



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery



VEGAN RICH FRUIT CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Glycerine	0.060	6.00
Cinnamon	0.012	1.20
Caramel colour	0.010	1.00
Mixed spice	0.004	0.40
Bicarbonate of soda	0.004	0.40
Total Weight:	1.850	

Group 2

Ingredient	KG	%
Mixed fruit	0.900	90.00
Cherries	0.300	30.00
Assorted nuts	-	-
Total Weight:	1.200	

METHOD

1. Mix all ingredients in group 1 in a bowl for 1 minute on slow speed.

2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Add all ingredients in group 2 to the bowl, and mix gently until evenly dispersed.
5. Scale at 1kg into a greased 9" cake tin.
6. Dress the cake with assorted nuts (to taste) and cherries before baking.
7. Bake at 175°C for 45 minutes.
8. Once cool, lightly glaze the top with [Bakels Instant Superglaze](#).