

# TRADITIONAL CHRISTMAS CAKE

## INGREDIENTS

### Group 1

Ingredient	KG	%
EASY MAKE FRUIT CAKE MIX	4.000	36.80
Water	2.650	24.40
Eggs	0.225	2.00
Total Weight:		6.875

### Group 2

Ingredient	KG	%
Sultanas	2.400	22.10
Currants	1.600	14.70
Total Weight:		4.000

## METHOD

Place Group 1 in machine bowl fitted with paddle. Mix for 1 minute on slow speed. Do not over mix. Scrape down. Mix on second speed for 3 minutes. Do not over mix. Scrape down. Add Group 2 and blend in on slow speed for 1 minute. Do not over mix. Deposit into baking tin/tray level off evenly. Leave plain or top with Bakels Whole Glazed Red Cherries. To finish decoration use almonds or a combination of unsalted nuts. Bake at 165°C for approximately 70 minutes. If baked in a deep sided baking tray once cool cut into desired size. Glaze using BAKELS APRICOT SUPERGLAZE.



## CATEGORY

Cakes & Muffins