



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS FRUIT CAKE

## OVERVIEW

(Recipe makes ± 4 Fruit Cakes depending on size)

## INGREDIENTS

### Group I

Ingredient	KG
Bakels Mastermarg Yellow	1.000
Water	0.666
Bakels Bakers Mix Blue Label	3.333
Bakels Glace Red Cherries	0.333
Bakels Glace Green Cherries	0.333
Bakels Ground Cinnamon	0.006
Bakels Mixed Spice	0.015
Bakels Sodium Bicarbonate	0.010
<b>Total Weight:</b>	<b>5.696</b>

### Group II

Ingredient	KG
Eggs	1.166
<b>Total Weight:</b>	<b>1.166</b>

### Group III

Ingredient

Bakels Pettina Muffin Mix

KG

2.000

**Total Weight:** 2.000

### METHOD

1. Melt Mastermarg Yellow in warm water.
2. Add balance of Group I and mix together.
3. Simmer on low heat with lid on to swell fruit for  $\pm 15$  minutes.
4. Allow to cool.
5. Add Group II and mix together well.
6. Add Group III and mix well.
7. Prepare 8-inch baking tins and pour 1.000kg of the mixture into the tin.
8. Bake at 170°C for  $\pm 1$  hour and 20 minutes.
9. Allow to cool.
10. Once cool, coat the fruit cake with boiled apricot jam.
11. Cover with White Pettinice Icing and decorate as desired.