



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS TRIFLE

OVERVIEW

(Recipe makes 3 Trifles)

INGREDIENTS

Group I

Ingredient

Bakels King Cake mix

Bakels Ultrafry Sunflower Oil

Water

KG

1.000

0.500

0.500

Total Weight: 2.000

Group II

Ingredient

Water / Milk

Bakels Kramess Custard

KG

1.000

0.300

Total Weight: 1.300

Group III

Ingredient

Bakels Jelly Powder

Boiling Water

KG

0.250

1.250

Total Weight: 1.500

Group IV

Ingredient

Canned Fruit Cocktail Mix

Bakels Delight Imitation Cream

KG

0.840

1.800

Total Weight: 2.640

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Using a flat beater, mix for 2 minutes on slow speed to blend the ingredients.
3. Mix for another 4 minutes on medium speed.
4. Scale \pm 450g batter into Madeira foils.
5. Bake at $\pm 200^{\circ}\text{C}$ for ± 15 - 20 minutes.
6. Remove from oven and allow to cool.
7. Place all ingredients from Group II into a mixing bowl.
8. Blend with whisk on medium speed to combine all the ingredients.
9. Stop the mixer, scrape down and whisk on high speed for 3 - 5 minutes forming a smooth custard.
10. Cut the cooled baked cake into 1cm thick slices and layer the bottom of a large foil tray.
11. Place ingredients from Group III into a mixing bowl and stir until Jelly Powder is completely dissolved. Allow to cool down.
12. Pour half of the jelly liquid over the cake slices, then layer half the ingredients from Group IV followed by half of the custard.
13. Repeat a layer of each and top with whipped Bakels Delight Imitation cream.
14. Sprinkle with any topping (Roasted Almonds, Chocolate shavings or Choc Vermicelli) and chill in the fridge for 2 hours.