



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

MINI CHRISTMAS CAKES

OVERVIEW

Recipe makes 33 Mini Christmas Cakes

INGREDIENTS

Group I

Ingredient	KG
Margarine	0.750
Water	0.500
Total Weight:	1.250

Group II

Ingredient	KG
Raisins	2.500
Green Cherries	0.250
Red Cherries	0.250
Mixed Spice	0.012
Ground Cinnamon	0.005
Sodium Bicarbonate	0.007
Total Weight:	3.024

Group III

Ingredient	KG
Blackjack (optional)	0.005
Eggs	0.875
Total Weight:	0.880

Group IV

Ingredient	KG
<u>Pettina Muffin Mix</u>	1.500
Total Weight:	1.500

Group V

Ingredient	KG
<u>Pearl Wet Fondant</u>	1.650
Total Weight:	1.650

METHOD

1. Melt the margarine in a pot with warm water (Group I).
2. Add the ingredients from Group II to the pot and mix well.
3. Simmer on low heat with the lid on for \pm 15 minutes, allowing the fruit to swell.
4. Allow to cool, then add the ingredients from Group III and mix well.
5. Then add Group IV and mix well for 2 minutes on slow speed.
6. Grease the mini pudding tins with Tinglide.
7. Scale 200g of mixture into each tin.
8. Bake at 170°C for 30-45 minutes.
9. Remove the cakes from the oven and turn them upside down.
10. Remove the cakes from the tins and allow to cool.
11. Pour 50g of Pearl Wet Fondant over each of the cakes and decorate as desired.