

## Rich Christmas/ Fruit Cakes

using Bakels Muffin mix



Group	Ingredients	kg
I	MASTERMARG	3.000
	Water	2.000
	MIXED FRUIT	10.000
	GLACE CHERRIES - RED	1.000
	GLACE CHERRIES - GREEN	1.000
	FINO GROUND CINNAMON	0.020
	FINO GROUND MIXED SPICE	0.050
	SODIUM BICARBONATE	0.030
	BLACK JACK - optional	0.020
II	Eggs	3.500
III	BAKELS MUFFIN MIX	6.000
	<b>TOTAL</b>	<b>26.620</b>

### Method

Melt MASTERMARG in warm water. Add balance of GROUP I and mix together. Simmer on 'low heat' with lid on to swell fruit for ±15 minutes, taking care not to burn. Allow to cool. Add GROUP II and mix together well. Add GROUP III and mix well. Scale as desired into prepared shapes, bake at 150°C for ±1.5 - 2 hours. NOTE: When baking in a deck oven cardboard line your baking tray to prevent overbaking. Decorate as required.

## Christmas Sponge Cakes

using Bakels Pettina Instant  
Sponge Mix



Group	Ingredients	kg
I	BAKELS PETTINA INSTANT SPONGE MIX	3.000
	Eggs	1.350
	Cold water	1.200
	<b>TOTAL</b>	<b>5.550</b>

### Method

Place eggs and water into mixing bowl. Add BAKELS PETTINA INSTANT SPONGE MIX and blend on slow speed until powders are evenly dispersed. Whisk on high speed for ±8 minutes. Prepare sponge tins and baking sheets with BAKELS TINGLIDE and fill no more than ¾ full. Bake at 190°C for ±20 minutes depending on oven. When sponges are cool cut the desired shape and slice in two. Decorate with BAKELS DELIGHT or BAKELS CHOCOLATE DELIGHT, enrobe cake with cream and surround with xmas ribbon. Finish cake as per photo.



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Baking for  
**Christmas**  
with  **BAKELS**





## Mince Pies

using Pettina Ice Box Biscuit Mix  
and Bakels Fruit Mince



Group	Ingredients	kg
I	PETTINA ICE BOX BISCUIT MIX MASTERMARG YELLOW Water	10.000 3.000 1.000
	<b>TOTAL</b>	<b>14.000</b>

### Method

Place all the ingredients into the mixing bowl. Blend together on slow speed until clear. Roll dough out, cut bases and lids, (or place dough in a tart machine). Line bases of tins or foils and fill with BAKELS FRUIT MINCE. Wet edges of pastry and top with an ICE BOX pastry lid. Pierce a small hole into the lid. Bake at 180-190°C. When cool dust with PETTINA ICING SUGAR.

## Chocolate Log

using Bakels  
Chocolate Sponge Mix



Group	Ingredients	kg
I	BAKELS CHOCOLATE SPONGE MIX Eggs Cold water	4.000 3.000 2.000
II	Cold water	1.500
	<b>TOTAL</b>	<b>10.500</b>

### Method

Place all ingredients into mixing bowl and blend on slow speed until powders disperse. Whisk on high speed for ±7 minutes. Add cold water Group II and blend on slow speed, prepare baking trays lined with grease proof paper. Spread evenly onto pans and bake for ±7 minutes at 230°C. When cool fill with whipped BAKELS DELIGHT. To finish coat with BAKELS CHOC DELIGHT using a comb scraper (or fork) to give log effect. Decorate as required and dust lightly with PETTINA ICING SUGAR.

## Stollen

using Bakels 20% Sweet



Group	Ingredients	kg
I	Cake Flour BAKELS 20% SWEET Eggs BAKELS INSTANT YEAST Water	10.000 2.000 0.300 0.250 5.000
II	SUPER BACOM A	0.250
III	BAKERS MIX Broken Pecan Nuts RED GLACE CHERRIES ALMOND ESSENCE	10.000 0.500 0.300 0.005
IV	PERSIPAN FANCY - Optional	
	<b>TOTAL</b>	<b>28.605</b>

### Method

Place GROUP I into the mixing bowl. When well mixed, add GROUP II. Mix together 2 minutes slow, 6 minutes fast. Combine Group III and add to dough. Mix on slow speed. Allow dough to rest for ±10 minutes. Scale as required. Mould into torpedo shapes. First proof ±5 minutes. Place a small rolling stick in the centre and make a horizontal indent. Group IV. Roll PERSIPAN FANCY into a sausage shape 2cm in diameter and place into the indentation. Fold dough over the PERSIPAN FANCY. Final proof 35 - 40 minutes. Bake at 220 - 225°C. After baking, brush tops with melted MASTERMARG and dust lightly with PETTINA CASTOR SUGAR, followed by a light dusting of PETTINA ICING SUGAR.