



BAKERY INGREDIENTS SINCE 1904

*Recipe Inspiration*

**CHRISTMAS  
SERIES**





Merry  
& BRIGHT  
& THINGS THAT  
Delight







# CHRISTMAS DONUTS

(Recipe makes 30 Donuts)

## GROUP INGREDIENTS

		KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Wet Yeast	0.100
	Water	1.120

## METHOD

1. Place all of the ingredients into the mixing bowl and mix on slow speed for 2 minutes, then on fast speed for 8 minutes.
2. Mixing time depends on the type of mixer used.
3. Dough temperature 28° – 30°C.
4. Cover dough with a plastic sheet and rest for 10 minutes.
5. Scale 1 800g per head.
6. Weigh out 90g for each donut and shape the dough into balls.
7. Proof for 35 – 40 minutes in the prover.
8. Preheat Bakels Ultrafry Sunflower oil to 180°C and deep fry the Donuts until golden brown.
9. Once cool, pipe desired filling like Bakels Strawberry Pie Filling, Bakels One Spread or Bakels Hazelnut Spread into the centre of the Donut.
10. Decorate as desired using Bakels Pearl Wet Fondant coloured with Bakels Colour Powders.

# LIGHT CHRISTMAS FRUIT CAKE



(Recipe makes 12 Fruit Cakes depending on size)

## GROUP INGREDIENTS

		KG
I	Butterscotch Cake Mix	2.000
	Eggs	0.664
	Water	0.560
	Oil	0.216
II	Bakers Mix Blue Label	1.000
	Red Cherries	0.200
	Green Cherries	0.200

## METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed for 1 minute to disperse the powder.
3. Stop the mixer and scrape down.
4. Using a flat beater, mix for 5 minutes on medium speed.
5. Add Group II and mix for a further one minute on slow speed.
6. Scale 4 840g batter into a large baking tray prepared with Tinglide.
7. Bake at 180°C for ±40 - 45 minutes.
8. Remove from the oven and allow to cool.
9. Once cool, cut into small loaves and sprinkle icing sugar on top or decorate as desired.





(Recipe makes 4 loaves)

**GROUP INGREDIENTS**

		KG
I	Bread Flour	2.000
	SB 10% Butter Bread	0.200
	Wet Yeast	0.040
	Water	1.100

**METHOD**

1. Place all ingredients into the mixing bowl.
2. Mix until fully developed. Mixing time depends on type of mixer used.
3. Dough temperature 28° – 30°C.
4. Scale 1 400g per head and mould in a bun divider.
5. Place 10 pieces of the moulded dough next to each other in each greased bread tin.
6. Proof for 50 minutes in the prover.
7. Bake at 230°C for 30 minutes.
8. Remove from the bread tins and glaze with melted butter.



(Recipe makes 7 loaves)

**GROUP INGREDIENTS**

		KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Wet Yeast	0.080
	Rollex	0.200
II	Pettina White Sugar	0.210
	Cinnamon	0.210
III	Bunglaze	0.105
	Pearl Wet Fondant	0.105

**METHOD**

1. Place all ingredients from Group I into the mixing bowl.
2. Mix until fully developed. Mixing time depends on type of mixer used.
3. Dough temperature 28° – 30°C.
4. Cover dough with a plastic sheet and rest for 10 minutes.
5. Scale into 700g pieces.
6. On a floured surface, knead the scaled dough pieces and using a rolling pin, roll out the dough into a 5mm thick rectangle shape.
7. Brush the flattened dough pieces with water and sprinkle over the sugar and cinnamon (Group II).
8. Fold the dough and cut it into two pieces.
9. Twist the pieces together and place the dough into a bread pan prepared with Tinglide.
10. Proof for 30 – 35 minutes in the prover.
11. Bake at 200°C for 30 - 35 minutes.
12. Remove from the oven and while still hot, brush with Bunglaze (Group III).
13. Allow to cool and drizzle 15g of Bakels Pearl Wet Fondant over each loaf (Group III).







(Recipe makes 5 Bundt cakes)

GROUP	INGREDIENTS	KG
I	Butterscotch Cake Mix	2.000
	Eggs	0.664
	Water	0.560
	Oil	0.216
	Ground Ginger (mix with 100ml water to form a paste)	0.200
	Pecan Nuts chopped	0.250
II	Caramel Spread	0.750
	Pecan Nut Halves	0.150

### METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed for 1 minute to disperse the powder.
3. Stop the mixer and scrape down.
4. Using a flat beater, mix for a further 5 minutes on medium speed.
5. Scale 700g into Bundt tins prepared with Tinglide.
6. Bake at 180°C for 30 - 35 minutes.
7. Allow to cool and decorate with Bakels Caramel Spread and Pecan Nut Halves (Group II).



(Recipe makes 2 Tear & Share breads)

GROUP	INGREDIENTS	KG
I	Cake Flour	1.000
	Continental Bread Mix	1.000
	Wet Yeast	0.080
	Water	1.200
II	Mozzarella Cheese	0.220
III	Garlic Butter	0.125
	Parsley (optional)	

### METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Mix on slow speed for 2 minutes and then fast speed for 6 minutes.
3. Mixing time depends on type of mixer used.
4. Dough temperature 28°C - 30°C.
5. Scale 30g pieces.
6. Add 5g of Mozzarella (Group II) to each dough piece and mould into a round shape, ensuring a neat seal where the mozzarella was inserted.
7. Arrange 22 dough rounds into a tree shape on a lined baking tray.
8. Prove for ±40 minutes.
9. Bake at 230°C for ±20 minutes.
10. Brush with melted garlic butter and garnish with parsley to finish (Group III).





(Recipe makes 60 Fruitmince Squares depending on size)

GROUP	INGREDIENTS	KG
I	Crumble Mix	2.000
	Creamy White	0.700
II	Fruit Mince	4.000

### METHOD

1. Mix ingredients from Group I to form a sweet paste.
2. Scale 1 500g of the sweet paste to use for the base. Put aside what is left to use for the topping.
3. On a floured surface, roll out the sweet paste with a rolling pin.
4. Roll up the sweet paste around the rolling pin and transfer it to a lined baking tray.
5. Cut the sides of the sweet paste neatly around the edges.
6. Spread Group II over the sweet paste to cover.
7. Crumble the rest of the sweet paste (1 200g) over the fruit mince.
8. Bake at 180°C for 30 – 35 minutes.
9. Allow to cool and cut into squares (10cm x 6cm).
10. Dust with Pettina Icing Sugar.



(Recipe makes 60 Stollen cupcakes)

GROUP	INGREDIENTS	KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Eggs	0.060
	Wet Yeast	0.030
	Water	1.000
II	Merita Shortening	0.050
III	Bakers Mix Blue Label	2.000
	Broken Pecan Nuts	0.100
	Glace Red Cherries	0.060
	Almond Essence	0.001
IV	Persipan Fancy (optional)	0.560

### METHOD

1. Place Group I ingredients into the mixing bowl and mix thoroughly.
2. Once well mixed, add Group II.
3. Mix on slow speed for 2 minutes and then on medium speed for a further 2 minutes.
4. Add Group III and mix well on slow speed until well combined.
5. Scale 100g per cupcake and allow to rest for 10 minutes.
6. Add 10g of Persipan Fancy (Group IV) to each dough piece and mould into a round shape, ensuring the bottom is sealed properly.
7. Place the dough pieces into prepared paper cups.
8. Proof inside the prover for 20 minutes.
9. Bake at 180°C for 30 - 35 minutes.
10. After baking, brush the top with melted butter and dust lightly with Pettina Castor Sugar.
11. Allow to cool and dust lightly with Pettina Icing Sugar.








# CHRISTMAS MINI MILK TART SWISS ROLLS

(Recipe makes 12 Mini Swiss rolls)

GROUP	INGREDIENTS	KG
I	Swiss Roll Mix	1.000
	Eggs	0.800
	Water	0.200
II	Water	0.300
	Sorbitol or Glycerine	0.100
III	Pettina Castor Sugar	0.150
IV	Instant Milk Tart Mix	0.200
	Cold Water	1.000
V	Cinnamon	0.100

## METHOD

1. Mix all ingredients from Group I in a mixing bowl.
2. Mix on slow speed for 2 minutes and then for 8 minutes on high speed.
3. Add ingredients from Group II and mix on slow speed for 1 minute.
4. Prepare 2 baking trays with silicone paper.
5. Scale 1 150g mixture and spread evenly onto each of the baking trays.
6. Bake at 230°C for 10 minutes in a rotary oven or 7 minutes in a deck oven.
7. To make the Milk Tart mixture for the filling, blend ingredients from Group IV on fast speed ensuring that there are no lumps.
8. Once the Swiss Roll mixture has baked, remove from the oven and dust with Group III.
9. Allow to cool and apply 400g of the Milk Tart mixture evenly over the Swiss Roll sheet and then sprinkle Group V over the top.
10. Cut the Swiss Roll sheet long ways down the middle.
11. Roll into Swiss Rolls and then cut into equal size Mini Swiss Roll pieces.
12. Decorate as desired.



# CHRISTMAS FRUITCAKE MUFFINS



(Recipe makes 60 Fruitcake Muffins)

GROUP	INGREDIENTS	KG
I	Mastermarg Yellow	0.600
	Water	0.400
	Bakers Mix Blue Label	2.000
	Glaze Red Cherries	0.200
	Glaze Green Cherries	0.200
	Ground Cinnamon	0.006
	Mixed Spice	0.010
	Sodium Bicarbonate	0.006
	Blackjack (optional)	0.004
II	Eggs	0.700
III	Pettina Muffin Mix	2.000

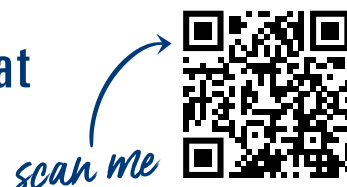
## METHOD

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 ±15 minutes.
4. Allow to cool.
5. Transfer Group I to a mixing bowl, add Group II and mix together well.
6. Add Group III and mix on medium speed until well developed.
7. Scale 100g into prepared muffin cups.
8. Bake at 180°C for 30 - 35 minutes with open damper.
9. Remove from the oven and glaze with melted butter while hot.



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[www.sbakels.co.za](http://www.sbakels.co.za)



**YOUR ESSENTIAL BAKELS INGREDIENT LIST TO  
GET STARTED WITH YOUR CHRISTMAS TREATS!**

CODE	PRODUCT	UOM	WEIGHT	CODE	PRODUCT	UOM	WEIGHT
13500	Tinglide		5.0 kg	53105	Bakels One Spread		5.0 kg
13553	Ultrafry Sunflower Oil		20.0 kg	53108	Hazelnut Spread		5.0 kg
15120	Mastermarg Yell		25.0 kg	58450	Fruit Mince		12.0 kg
15150	Creamy White Margarine		25.0 kg	58500	Red Glace Cherries		5.0 kg
16600	Rollex		25.0 kg	58510	Broken Red Cherries		5.0 kg
17271	SB 10% Butter Bread		25.0 kg	58520	Green Cherries		5.0 kg
17395	Merita Shortening		25.0 kg	58560	Bakels Mix Blue Label		12.5 kg
17520	20% Sweet Bun Mix		25.0 kg	58684	Bakels Caramel Spread		3.0 kg
33918	Instant Milk Tart		5.0 kg	58810	Strawberry Pie Filling		2.7 kg
34570	Bunglaze		5.0 kg	59100	Persipan Fancy		12.5 kg
37180	Swiss Roll Mix		12.5 kg	59710	Pecan Nut Halves		5.0 kg
38156	Butterscotch Cake Mix		12.5 kg	83500	Cinnamon Ground		5.0 kg
38222	Pettina Muffin Mix		25.0 kg	83510	Mixed Spices		5.0 kg
39395	Continental Bread Mix		25.0 kg	83550	Ginger Powder Ground		4.0 kg
41345	Crumble Mix		5.0 kg	91100	Sodium Bicarbonate		5.0 kg
42100	Pettina Icing Sugar		25.0 kg	91150	Blackjack		5.0 kg
42525	Pearl Wet Fondant		12.5 kg	91221	Pillar Box Red		25.0 kg
48050	Pettina Castor Sugar		25.0 kg	91230	Green Colour Powder		1.0 kg
48200	Pettina White Sugar		25.0 kg				



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