



CAKE, SPONGE & MUFFIN, SWEET GOODS

## CHERRY & DARK CHOCOLATE CHRISTMAS CAKE

This recipe will surprise and delight with its rich golden crumb, scattered with plump Morello cherries and topped with a dark chocolate ganache.



### INGREDIENTS

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#### WEIGHT (KG OR L)

##### CAKE

|                                   |         |
|-----------------------------------|---------|
| Classic Hi Ratio Utility Cake Mix | 1.000kg |
| Egg                               | 0.200kg |
| Cherry juice                      | 0.400kg |
| Almond meal                       | 0.200kg |
| Morello cherries                  | 0.400kg |

##### TOPPING

|                 |         |
|-----------------|---------|
| Dark Chocolate  | 0.400kg |
| Thickened Cream | 0.200kg |

### METHOD

#### CAKE

##### STEP 1

Combine egg, cherry juice, cake mix and almond meal in a mixing bowl.

##### STEP 2

Using a whisk, mix on slow speed for 30 seconds. Scrape bowl.

##### STEP 3

Whisk for a further 5 minutes on medium speed.



#### STEP 4

Deposit 200g of mix into Christmas tree moulds.

#### STEP 5

Sprinkle cherries on top of batter.

#### STEP 6

Bake at 175°C until baked through, allow to cool.

#### STEP 7

Bring the cream to a gentle boil.

#### STEP 8

Place dark chocolate in a separate mixing bowl. Pour boiled cream over the dark chocolate and whisk until smooth.

#### STEP 9

Pour over baked cakes in moulds, garnish with desired Christmas decorations.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677