



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