



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

INGREDIENTS	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.



CUSTOMER SERVICE
1800 649 494

www.mauri.com.au

AUSTRALIA
1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND
73-105 Great South Road
Otahuhu, Auckland 1640

Ph: 0800 937 866

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



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