



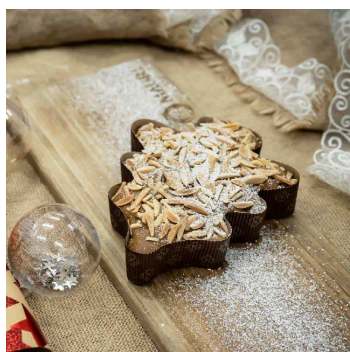
**MAURI™**  
Baking better together



CAKE, SPONGE & MUFFIN, SWEET GOODS

## CHRISTMAS FRUIT CAKE

Enjoy this classic moist Christmas Fruit cake, blended with festive fruit and spice and topped with almonds.



### INGREDIENTS

| INGREDIENTS                        | WEIGHT (KG OR L) |
|------------------------------------|------------------|
| CAKE                               |                  |
| Classic Universal Utility Cake Mix | 1.000kg          |
| Egg                                | 0.250kg          |
| Water                              | 0.325kg          |
| Mixed Spice                        | 0.010kg          |
| Bakers Caramel                     | 0.015kg          |
| Golden Syrup                       | 0.100kg          |
| Dried Mixed Fruit                  | 0.400kg          |
| TOPPING                            |                  |
| Slithered Almonds                  | 0.200kg          |

### METHOD

#### CAKE

##### STEP 1

Combine all ingredients in a mixing bowl except for fruit and almonds.

##### STEP 2

Using a paddle, mix on slow speed for 1 minute, scrape bowl.

##### STEP 3

Mix for a further 4 minutes on slow speed.

##### STEP 4

Add fruit to bowl, mix on slow speed for 1 minute.

##### STEP 5

Deposit 200g of mix into Christmas tree moulds.

##### STEP 6



CUSTOMER SERVICE

**1800 649 494**

[www.mauri.com.au](http://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.



Sprinkle slithered almonds on top of batter.

#### STEP 7

Bake at 165°C until baked through.

#### STEP 8

When cool dust with icing sugar.

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

Product Name: Classic Universal Utility Cake Mix, Product Code: 102060