



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



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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