



CAKE, SPONGE & MUFFIN

TRADITIONAL FRUITCAKE

Nothing beats the smell of a freshly baked fruit holiday cake! A festive, flavourful, rich and dense cake perfect for any occasion.



INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
FRUIT	
Mixed Peel	0.100kg
Glacé Cherries	0.100kg
Water	0.030kg
Glycerine	0.030kg
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.250kg
Water	0.325kg
Mixed Spice	0.010kg
Bakers Caramel	0.015kg
Golden Syrup	0.100kg
Almonds, chopped	0.050kg

METHOD

FRUIT

STEP 1

Combine all ingredients in a bowl.

STEP 2

Cover and allow to soak overnight.

CAKE

STEP 1

Combine all ingredients in a bowl, except for the Almonds.

STEP 2

Using a Paddle, blend on slow speed for 1 minute. Scrape bowl.



STEP 3

Blend on slow speed for a further 4 minutes.

STEP 4

Add the soaked Fruit and Almonds to the bowl.

STEP 5

Blend on slow speed for 1 minute.

STEP 6

Deposit into a paper lined baking tin.

STEP 7

Bake at 165°C until baked through.

STEP 8

Transfer to a wire rack to cool.

Finished Product Shelf Life: Best eaten fresh on day made.

Store at ambient temperature.