

Christmas TREATS

Light Fruit Cake "Summer Inspired"

Enjoy this classic, moist Christmas fruit cake, perfectly blended with festive fruits, spices, and pineapple to give your fruit cake a delightful tropical twist for the holidays.

INGREDIENTS

Cake	Weight (kg or L)
Gluten Free Banana Bread Mix	1.000kg
Gluten Free Mixed Fruit*	2.700kg
Gluten Free Mixed Spice	0.040kg
Vegetable Oil	0.500kg
Liquid Whole Eggs	0.300kg
Water**	0.400kg

Suggested Gluten Free Mixed Fruit Composition

Golden Raisin	30%
Red Glazed Cherries	10%
Green Glazed Cherries	10%
Diced Candied Pineapples	35%
Cranberries	10%
Mixed Peels	5%

*Amount of fruit can vary to suit.

** if desired citrus liqueur can be used for fruit soaking instead of water

METHOD

Mixed Fruit

1. Soak mixed fruit in water for 2-4 hours.

Cake

1. Place oil, eggs and soaked mixed fruit into a mixing bowl.
2. Blend mixed spice into Gluten Free Banana Bread Mix, then add to liquid ingredients.
3. Using a beater, mix all the ingredients on low speed until well blended.
4. Scale into required weight then bake at 150°C until baked through.

Note: Baking temperature and time are dependent on the type of oven used.



Product Code: 73611 **Product Name:** C/Form Gluten Free Banana Bread Mix 15kg
Finished Product Shelf Life: Best eaten fresh on day made. Store at ambient temperature.