

Recipe No:
38280 - 38280D

Cherry Downunder Cake

USING [Bakels Creme Cake Muffin Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels Creme Cake Muffin Mix	1.000
	Cherry syrup	0.300
	Egg	0.350
	Cinnamon	0.002
2	Chockex Supreme (grated)	0.200
	Flaked almonds	0.120
3	Vegetable oil	0.275
Total Weight		2.247

- Method:**
1. Open and drain two 800 g tins of pitted black cherries, keep and use the syrup in the recipe.
 2. Place Group 1 in mixing bowl.
 3. Blend on low speed for 1 minute.
 4. Scrape down.
 5. Blend on 2nd speed for 4 minutes.
 6. Add Group 2 and blend on low speed for 30 seconds.
 7. Add Group 3 and blend in on low speed.
 8. Thoroughly grease a 20 cm high sided cake tin with TINMAX CAKE.
 9. Leaving a 25 mm gap around the edge place a layer of drained cherries.
 10. Then pipe a spiral of good quality raspberry or plum jam on top of the cherries.
 11. Weigh 550 g of cake batter and drop around the edge of the cake tin spreading into the centre.
 12. Bake at 175°C low bottom and medium top heat.
 13. Cool in cake tin for 20 minutes.
 14. Tip out onto a cake board, bottom will become top.
 15. When cool split and fill with whipped cream.
 16. Dust the top with BAKELS ICING SUGAR.