



Cakes and Muffins - Fruit Cakes

Recipe No:
38130 - 38130F

Festive Christmas Cake (using Bakels Buttacake Mix)

USING [Bakels Buttacake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels Buttacake Mix	3.000
	Cake Margarine or Butter	0.210
2	Egg	0.750
	Water (variable)	1.350
	Glycerine	0.075
	Bakers caramel (to suit)	0.000
	Apito Rum Flavouring Paste	0.060
3	Sultanas	3.000
	Lemon peel	0.450
	Cherries	1.200
	Glycerine	0.075
	OP Rum (variable)	0.060
Total Weight		10.230

- Method:**
1. Mix Group 3 together, cover and leave overnight.
 2. Beat Group 1 on slow speed until butter/cake margarine is blended through.
 3. Add Group 2 and mix on 2nd speed for 2-3 minutes.
 4. Add Group 3 and mix on slow speed until fruit is thoroughly distributed.
 5. Oven temperature 165°–175°C.

Notes: To enhance the flavour of the Festive Christmas Cake brush top with rum immediately after removing from the oven.