

Cakes and Muffins - Fruit Cakes**Recipe No:****38220 - 38220A****Festive Christmas Cake (using Bakels Fruit Cake Mix)**USING [Bakels Fruit Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels Fruit Cake Mix	1.000
	Water (variable)	0.500
	Egg	0.300
2	Sultanas	1.000
	Raisins	0.300
	Currants	0.200
	Mixed peel	0.130
	Glacé cherries	0.170
	Glycerine	0.030
<b>Total Weight</b>		<b>3.630</b>

- Method:**
1. Blend Group 1 together on low speed for 1 minute.
  2. Scrape down.
  3. Blend for a further 3 minutes on second speed.
  4. Add Group 2.
  5. Blend on low speed until fruit is evenly dispersed (approximately 2 mins).
  6. Deposit into forms.
  7. Oven temperature 160°C.

**Notes:** Best results are obtained by washing and draining sultanas/raisins/currants then blending with glacé cherries, mixed peel, glycerine and small quantity of APITO RUM FLAVOURING PASTE. Place into a plastic bucket cover and leave overnight.

For Dundee Cake, decorate top of cake with blanched almonds, before baking. Glaze with boiled HADEJA FLAN GEL or apricot jam when baked.