



Cakes and Muffins - Fruit Cakes

**Recipe No:**

**38220 - 38220C**

## Rich Fruit Cake

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	1.200
	Glacé cherries	0.170
	Mixed peel	0.130
	Glycerine	0.030
<hr/>		
	<b>Total Weight</b>	<b>3.330</b>

- Method:**
1. Mix Group 1 together on low speed for 1 minute.
  2. Scrape down.
  3. Blend for a further 3 minutes on 2nd 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.