

Cakes and Muffins - Fruit Cakes**Recipe No:****R210 - R210b****FRUIT CAKE**USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO SPONGE MIX	2.100	35.5%
	P3	0.090	1.53%
	Butter or MORAH CAKE	0.450	7.5%
	COLSET	0.175	3%
2	Eggs	0.550	9.5%
	Water	0.600	10%
	APITO FRUIT CAKE PASTE	0.025	0.47%
3	Sultanas	1.800	30.5%
	Mixed Peel	0.100	2%

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**Total Weight****5.890**

**Method:**

1. Soften the Butter or MORAH CAKE but do not melt.
2. Add the remaining Group 1 ingredients.
3. Blend on second speed until a fine crumbly mixture forms.
4. Add one third of Group 2 and mix on second speed for one minute.
5. Scrape down and add the remaining two thirds of Group 2 over a period of three minutes on slow speed.
6. Blend Group 3 on slow speed.
7. Oven temperature 165°C.

**Notes:** Recipe percentages are on total batter / mix weight (100%)