

Cakes and Muffins - Fruit Cakes

Recipe No:
R210 - R210c

CELEBRATION FRUIT CAKE

USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO SPONGE MIX	3.000	29%
	Nutmeg	0.010	0.1%
	Mixed Spice	0.010	0.1%
	Butter or MORAH CAKE	0.900	9%
	Honey	0.150	1.5%
	P3	0.090	0.9%
2	Eggs	1.500	14.5%
	Water	0.450	4.5%
	Caramel Colour (to suit)	0.000	
3	COLSET	0.300	3%
4	Sultanas	3.400	33%
	Mixed Peel	0.475	4.5%

Total Weight	10.285
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Method:

1. Soften the Butter or MORAH CAKE but do not melt.
2. Add 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 1 minute.
5. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes on slow speed.
6. Blend in Group 3 on slow speed, scrape down.
7. Blend in Group 4 on slow speed.
8. Scale 450g or 1lb into greased loaf tins.
9. Oven temperature 160°C.

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

Yield: 22 loaves scaled at 450g