

Cakes and Muffins - Fruit Cakes**Recipe No:****R220 - R220e****DARK RICH FRUIT OR CHRISTMAS CAKE**USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Sugar	0.950
	Flour	0.200
	MORAH CAKE MEDIUM	0.650
	P3	0.100
	GLYCERINE	0.035
	APITO RUM ESSENCE	0.010
	Salt	0.010
	APITO CARAMEL COLOUR (as desired)	0.000
2	Eggs	0.900
	Water	0.300
	APITO FRUIT CAKE PASTE	0.015
3	HERCULES BAKING POWDER	0.010
	Mixed Spice	0.040
	Cinnamon	0.010
	Nutmeg	0.005
	Sultanas	3.500
	Raisins	0.500
	Lemon Peel	0.400
	Cherries	0.600
Total Weight		8.235

Method: 1. Cream Group 1 using beater

2. Scrape down. Add Group 2 gradually whilst mixing on slow speed. Finally add Group 3 and mix on slow speed until fruit is thoroughly distributed. Oven temperature 165-170°C.

Notes: Recipe percentages are on total batter / mix weight (100%)**Yield:** One deep sided baking tray