AP Complete Fruit Cake Mix Christmas Plum Pudding

INGREDIENTS

Stage 1	
105684 Fruit Mix no peel	4.320kg
106209 Dates Diced	0.600kg
Sherry sweet	0.600L
105434 Rum Extract	0.300L
Stage 2	
105535 Complete fruit Cake Mix	4.000kg
Water cold	3.200L
105743 Ginger	0.060kg
105661 Mixed Spice	0.080kg
106328 Bakers Caramel	0.080kg
106008 Sponge Cake	1.200kg
106098 Walnuts optional	0.480kg

ADDITIONAL NOTES

- The yield per batch of 0.840kg cakes is 17 puddings
- Do not wash fruit before soaking

METHOD

1. Place stage 1 ingredients into a container gently mix by hand and let soak for a minimum of 24 hours. This will extend the life of the fruit cake.
2. Using a paddle place stage 2 ingredients into a mixing bowl. Mix on 1st speed for 1 minute.
3. Scrape down bowl. Mix on 1st speed for 5 minutes.
4. Add in group 1 ingredients and blend on 1st speed for approx. 1 minute or until evenly dispersed.

Cooking Guide:

1. Using a 900g pudding bowl deposit 840g into each bowl.
2. Place no more than 8 pudding bowls on a tray.
3. Cover puddings with a sheet of silicone paper and top with another tray.
4. Bake at 150ºC for 2 hours or until baked.
5. Use steam at the start and then at the 1 hour mark to prevent puddings drying out.
6. After removing puddings from oven add weight to the top tray to compress puddings into the bowl.

Do not put lids on puddings until they are completely cool.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.