Allied Pinnacle Christmas Festive Fruit Cake

INGREDIENTS

Stage 1

105309 Complete Fruit Cake Mix	3.000kg
106026 Eggs	1.200L
Water cold	0.900L
105659 Cinnamon	0.060kg
105661 Mixed spice	0.040kg
106328 Bakers Caramel	0.040kg

Stage 2

105684 Mixed Fruit No Peel	3.200kg
105652 Red Cherries optional	0.300kg
105611 Glycerine	0.200kg
105434 Rum Extract	0.220kg

ADDITIONAL NOTES

Finishing Decorations Suggestions:

- Place pecans, almonds, or glazed cherries in a decorative pattern on top of the cake batter prior to baking. Once baked glaze with 105343 Aprigel
- Glaze top of cake using 105345 Neutragel or 105343 Aprigel to produce a glossy finish.

Shelf Life:

Ambient 28 days
Refrigerated 56 days

METHOD

1. Prepare and clean the fruit the previous day. Place stage 2 ingredients into a container and stir through the glycerine and rum by hand. Allow the fruit to soak overnight for at least 24 hours.
2. Place all stage 1 ingredients into a mixing bowl making sure liquids go through.
3. Using a paddle mix on 1st speed for 1 minute. Scrape down bowl.
4. Mix on 2nd speed for 3 minutes. Scrape down bowl.
5. Mix on 1st speed for 2 minutes.
6. Add stage 2 ingredients and blend on 1st speed for 30 seconds or until evenly dispensed.
7. Scale at required weights. Suggested scale weight for 7” tin is 0.760kg
8. Bake at 150-160ºC for 70 – 140 minutes depending on the product produced.



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