Allied Pinnacle Dark Christmas Fruit Cake

INGREDIENTS

Stage 1

105309 Complete Fruit Cake Mix	3.000kg
106026 Eggs	1.050L
Water cold	0.900L
105659 Cinnamon	0.060kg
105661 Mixed spice	0.030kg
106328 Bakers Caramel	0.040kg

Stage 2

105684 Mixed Fruit No Peel	6.000kg
105652 Red Cherries optional	0.500kg
105611 Glycerine	0.200kg
105434 Rum Extract	0.300kg

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 in first.
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 as needed. See below for Scale weight guide.
8. Bake at 150-160ºC for 70 – 140 minutes depending on the product produced.



1300 650 855
www.alliedpinnacle.com

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