



Pinnacle Christmas Fruit Cake

Recipe



Group 1	Product Code	Kgs	
Pinnacle Fruitcake Mix	10492	3.000	
Eggs	32586	1.050	
Water	H20	1.200	
Cinnamon	30124	0.060	
Bakers Caramel	38549	0.040	
Mixed Spice	30141	0.060	
Yield		5.410	
Group 2			
Mixed Fruit with Peel or without Peel	31884/ 31884	6.060	Mix by hand, Soak Together for 24 hours. 58% fruit on batter weight
Rum Triple Extract	13063	0.300	
Amonds (Slivered)	30357	0.360	
Yield		6.720	
Total	11 Cakes at 1.000kg each	12.130	

Method

1. Place all Group 1 ingredients into a mixing bowl.
2. Using a beater, mix on 1st speed for 1 minute. Scrape down.
3. Mix for a further 3 minutes on 2nd speed.
4. Add Group 2 ingredients and blend on 1st speed for 30 seconds or until evenly dispersed.
5. Deposit 1.000kg of batter into greased 7.5" inch cake tins and level off.
6. Decorate as per finishing ideas below
7. Bake at 160°C for 70 – 80 minutes (approx) based on the above cake tin. (Rotel Oven)
8. Remove from tins straight after baking.

Optional Finishing ideas

1. Place pecans, almond or glazed cherries in decorative patterns across the top of the cake batter, prior to baking.

Topping Ideas (Glazing)

1. Dip top of the cake into prepared Aprigel (11089) or Neutragel (11110)
2. Allow to cool prior to packing