

Festive Christmas Cake

Ingredients

Group 1

1kg Bakels Fruit Cake Mix
500g Water (variable)
300g Egg

Group 2

1kg Sultanas
300g Raisins
200g Currants
130g Mixed peel
170g Glace cherries
30g Glycerine

Method:

1. Blend Group 1 together on low speed for 1 minute.
2. Scrape down.
3. Blend for a further 3 minutes on second speed.
4. Add Group 2.
5. Blend on low speed until fruit is evenly dispersed (approximately 2 mins).
6. Deposit into forms.
7. Oven temperature 160°C.

Notes:

Best results are obtained by washing and draining sultanas/raisins/currants then blending with glacé cherries, mixed peel, glycerine and small quantity of APITO RUM FLAVOURING PASTE. Place into a plastic bucket cover and leave overnight.

For Dundee Cake, decorate top of cake with blanched almonds, before baking. Glaze with boiled apricot jam when baked.