

# CREAM CHEESE FRUIT CAKE

## OVERVIEW

00-018

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cream cheese (chopped)	0.125	83.30
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.090	60.00
BAKELS OVALETT	0.165	-
Sugar	-	-
Eggs	-	-
All Purpose Flour	-	-
BAKELS BAKING POWDER	-	-
Brandy	-	-
Pitted prunes (chopped)	-	-
Glazed fruits	-	-
Total Weight: 0.380		

**Yield:** 1 x 8-inch round cake

## METHOD

How to do it:

1. Cream Butta Butteroil Substitute, cream cheese, Ovalett Cake Emulsifier and sugar in a mixing bowl until smooth and light in color.
2. Add eggs and mix until fluffy.
3. Add the dry ingredients and blend until smooth.
4. Add brandy and mix until it is absorbed by the batter.
5. Stir in prunes and glazed fruits.
6. Pour batter in an 8-in. round pan, greased and lined with wax paper.
7. Bake at 180°C for 2½ hours.
8. Cover hot cake tightly with foil and cool in pan.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake