

# GOLDEN FRUIT CAKE

## OVERVIEW

09-052

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cream Cheese	0.125	83.30
Butter	0.090	60.00
Sugar	0.165	110.00
Total Weight: 0.380		

### Group 2

Ingredient	KG	%
Eggs	0.110	73.30
Total Weight: 0.110		

### Group 3

Ingredient	KG	%
BAKELS CAKE CONCENTRATE	0.005	5.00
All Purpose Flour	0.150	100.00
Total Weight: 0.155		

### Group 4

Ingredient	KG	%
Rhum	0.050	33.30
Total Weight: 0.050		

### Group 5

Ingredient	KG	%
Glucose	0.050	33.30
Pitted prunes (chopped)	0.200	133.00
Glazed fruits	0.150	100.00
Total Weight: 0.400		

**Yield:** 7 mini bundt cakes

## METHOD

How to do it:

1. Cream Group 1 in mixing bowl until smooth and light in color.
2. Add Group 2 and mix until fluffy.
3. Add Group 3 and blend until smooth.
4. Add Group 4 and mix until the batter absorbs the rhum.
5. Stir in Group 5.
6. Pour 150 g batter in mini bundt pans.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

7. Bake at 180°C for 30 minutes.
8. Brush with light corn syrup immediately after baking. Cling wrap and refrigerate.
9. Repeat treatment every other day for 1 month for maximum flavor development.