

# LOW-COST FRUIT CAKE

## OVERVIEW

19-147

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.113	22.50
Eggs	0.175	35.00
Cooking Oil	0.140	28.00
APITO ORANGE PASTE	0.003	0.50
APITO LEMON PASTE	0.003	0.50
Molasses	0.025	5.00
Light corn syrup	0.100	20.00
Cinnamon powder	0.003	0.50
Nutmeg (ground)	0.002	0.30
Cloves (ground)	0.002	0.30
Dried Fruits, macerated	0.150	30.00
Rhum	0.025	5.00
Cashew nuts	0.150	30.00

**Total Weight:** 1.388

**Yield:** 3 cake loaves

## METHOD

How to do it:

1. Macerate or steep dried fruits in rum, and store in the chiller overnight.
2. Place water, eggs, Bakels Muffin Mix, Apito Orange Paste, Apito Lemon Paste, molasses, spices and corn syrup in a mixing bowl.
3. Blend using cake paddle for approximately 1 minute at low speed.
4. Scrape down and mix on second speed for 4 minutes.
5. Slowly add cooking oil while mixing on low speed.
6. Drain the macerated dried fruits (reserving the rum) and fold into batter with nuts.
7. Deposit into prepared loaf pans.
8. Bake at 160°C for 30-35 minutes.
9. Brush the fruit cakes with reserved rum while hot.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake