



- Christmas

Cakes, Muffins and Cookies - Sponge Premixes

Recipe No:

R300 - R300d

LIGHT FRUIT CAKE

USING PETTINA SPONGE MIX COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.400
	Eggs	0.550
	Butter or MORAH CAKE	0.300
	APITO FRUIT CAKE PASTE	0.015
	PETTINA SPONGE MIX COMPLETE	1.500
2	COLSET	0.150
3	Mixed Fruit	0.750
Total Weight		3.665

Method:

1. Soften the Butter or MORAH CAKE but do not melt.
2. Add remaining Group 1 ingredients to mixing bowl.
3. Beat on top speed for approximately 4 minutes.
4. Add Group 2 and mix through on low speed.
5. Finally add Group 3 and clear.
6. Oven temperature 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 9 bars scaled at 400g. 2 blocks scaled at 1.8kg.