



- Christmas

Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**

**R520 - R520h**

## **DARK RICH FRUIT OR CHRISTMAS CAKE**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Sugar	0.950
	Flour	0.200
	MORAH CAKE (MEDIUM)	0.650
	P3	0.100
	Glycerine	0.035
	NZB RUM ESSENCE	0.010
	Salt	0.020
	Caramel Colour (to suit)	0.000
2	Eggs 6	0.900
	Water	0.300
3	HERCULES BAKING POWDER	0.010
	Mixed Spice	0.040
	Cinnamon	0.010
	Nutmeg	0.005
	Sultanas	3.500
	Raisins	0.500
	Lemon Peel	0.400
	Cherries	0.600
<b>Total Weight</b>		<b>8.230</b>

**Method:**

1. Cream Group 1 using beater.
2. Scrape down.
3. Add Group 2 gradually whilst mixing on slow speed.
4. Finally add Group 3 and mix on low speed until fruit is thoroughly distributed.
5. Oven temperature 165-175°C (325-350°F).

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