

Christmas Cake



Ingredients (8 batch)

Amount	Measure	Name
600.00	g	Bakers Fruit Mix
100.00	g	Glaze cherries, red and green, halved
100.00	g	Pecan nuts halved
		orange rind of 1 orange
50.00	ml	Brandy
5.00	ml	ROBERTSONS Cinnamon 6 x 800g
3.00	ml	ROBERTSONS Mixed Spice 6 x 800g
20.00	ml	Cocoa powder
500.00	g	CARTE D'OR Continental Cake Mix 12,5kg
150.00	ml	Eggs
125.00	ml	Water

Preparation

1. Place bakers mix, orange rind, cinnamon, mixed spice, add brandy and cover with cling film
2. Sweat fruit in microwave for 2 mins and leave to cool.
3. Place continental cake mix and coco powder into a mixing bowl. Using a flat beater, mix for 5 minutes low speed to break up the lumps.
4. Slowly add eggs & mix for 3 minutes on slow speed.

5. Stop machine & scrape down mixture

6. Add water slowly and mix for 8 minutes on medium speed

7. Fold in fruit and nuts

8. Spoon into a greased, lined cake tin and bake for about 45 mins on 160 C

9. Test with a skewer to check cake is cooked

10. When cake comes out of the oven sprinkle with

Tot of brandy & leave to cool