



Christmas Cake Recipe

Using Cereform NCF Utility Cake mix

Ingredients

NCF Utility Cake mix	1.000kg
Eggs	0.250L
Water	0.325L
Mixed spice	0.010kg
Caramel Colour	0.015kg
Golden Syrup	0.100kg
Sultanas	1.000kg
Mixed Peel	0.100kg
Glacé Cherries	0.100kg
Rum	0.030kg
Glycerine	0.020kg
Almonds, chopped	0.050kg

Method

1. Soak sultanas, mixed peel, glacé cherries, rum and glycerine in a bowl overnight.
2. Combine Cereform NCF Utility Cake mix, eggs, water, mixed spice, caramel colour and golden syrup in a mixing bowl.
3. Using a beater, mix on low speed for 4 minutes.
4. Fold fruit and chopped almonds into the batter.
5. Beat gently on low speed until evenly dispersed.
6. Bake at 160°C for 1-1½ hours or until baked.
7. Decorate with icing or as desired.

ORDER CODE: 75667 NCF Utility Cake Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

AB | MAURI

15 Grand Avenue, Camellia, NSW 2142
P: 1800 78 55 30 (toll free)
www.abmauri.com.au