

CHRISTMAS RECIPES



Traditional Christmas Cake Recipe

Ingredients

Stadard Recipe

RICH CELEBRATION CAKE	100%	1250g
Egg	35%	440g
Water	22%	275g
Glycerine	2%	250g
Sultanas	70%	875g
Currants	50%	625g
Cherries or Cranberries	25%	315g
Mixed Peel	11%	140g

Toppings

EASY-PEASY MALLO PASTE (see recipe opposite)
Apricot Jam
Marzipan

Instructions

- 1 Place dry ingredients in a bowl fitted with a beater
- 2 Add all liquid over 1 minute on low speed. Scrape down
- 3 Beat for 2 minutes on slow speed
- 4 Blend in fruit on low speed until fully distributed
- 5 Scale at 1400g in an 8" round cake tin and bake for approx. 100 minutes at 170°C
- 6 Once cool, glaze cake with boiled apricot jam and cover with marzipan
- 7 Cover marzipan with **EASY-PEASY MALLO PASTE**

Easy-Peasy Mallo Paste Instructions Recipe

Ingredients

Icing Sugar (very fine)	2,100g
MELLOMALLO	880g
CASTLE Shortening	170g
Food Colouring	

Instructions

- 1 Place **MELLOMALLO** and **CASTLE** into a mixer (with a metal bowl)
- 2 Blend
- 3 Add icing sugar to mixer
- 4 Mix for 3 minutes (+/- 30 seconds)