



Classic Universal Utility Cake Mix

Enjoy the delicious taste and versatility of this cake mix. It's moist, soft, and perfect as a plain cake or with the addition of fruits. It's ideal for making slab and block cakes, as well as light fruit and tea cakes.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
FRUIT	
Mixed Peel	0.100kg
Glacé Cherries	0.100kg
Water	0.030kg
Glycerine	0.030kg
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.250kg
Water	0.325kg
Mixed Spice	0.010kg
Bakers Caramel	0.015kg
Golden Syrup	0.100kg
Almonds, chopped	0.050kg

METHOD

1. Combine all ingredients in a bowl.
2. Using a whisk attachment, whisk on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 3 minutes. Scrape bowl.



4. Whisk on slow speed for 1 minute.
5. Deposit into a paper lined baking tin.
6. Bake at 170°C until baked through.
7. Transfer to a wire rack to cool.