

## Recipe Sheet

**Code Number:** ABM/PRS/003  
**Name:** FRUIT CAKE  
**Statement:** Rich and tasty fruit cake using AB Mauri Pinnacle golden mix



<b>Recipe:</b>	
A. Eggs	350g
B. AB Mauri Pinnacle Golden Mix	1000g
Water / UHT Milk	300g
Vegetable Oil	300g
C. Sultanas	630g
Mixed Peel	140g
Red Cherry	150g
Green Cherry	100g
<b>Total weight</b>	2.97 Kg
	(500g x 6 cakes)

<b>Process:</b>
1. Add eggs into mixing bowl with whisk attach.
2. Mix until slightly light / fluffy – around 3 - 4 min on 3 <sup>rd</sup> speed.
3. Add Group B into mixing bowl.
4. Mix at 2 <sup>nd</sup> speed for 3-4 min.
5. Add in Group C and mix at slow speed for 1 min
6. Collect batter and pour into greased bake tins.
7. Bake at 180°C for 35 - 40 minutes.
8. Allow to cool before packing.

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