Fruit Cake (Mauri Golden Mix)





| Group A | Weight (gn | n) |
|------------------|----------------|----|
| Egg | 350 | |
| Milk/ Water | 300 | |
| Corn Oil | 300 | |
| | R. C. Carlotte | |
| Group B | | |
| Mauri Golden Mix | 1000 | |
| | | |
| Group C | | |
| Mixed Fruits | 700 | |
| | | |

- 1. Using paddle, mix group A and group B at slow speed for 1 min.
- 2. Scrape down the sides and continue mixing at medium speed for 4 mins.
- 3. Blend in group C until well mixed and pour the batter into baking mould.
- 4. Bake at 170°C for 55 60 mins.
- 5. Remove from oven and let it cool before serving.

*Recipe makes about 5 loaves of fruit cake (500g batter weight). Amount of batter and loaves quantity depends on tin size used.





