Festive fruit cake

NZBK-063 · Seasonal And Speciality · 1 cake, 16 slices

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

550 g mixed dried fruit

160 mL orange juice

180 g butter

155 g brown sugar

3 eggs

240 g plain flour

4 g baking powder

8 g mixed spice

PREPARATION

1. Soak fruit overnight under refrigeration.
2. Cream butter and sugar, add eggs, then fold in flour, powder, spice and soaked fruit.
3. Bake in lined 20 cm tin at 145°C for 1 hr 45 min to 2 hr 15 min, until skewer is clean.

ALLERGEN CHECK

Wheat, milk, egg. Check fruit for sulphites.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-063-festive-fruit-cake

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