



# CHRISTMAS CAKE BITES

## COMPOSITION

### Cake Batter

2000g	DAWN® Extra Moist Muffin Base - Plain
40g	Mixed Spice
1000g	Water
600g	Oil
120g	DAWN® Belmonte Rum Liquid Flavour

### Fruit Blend

900g	Sultanas
400g	Raisins
800g	Cherries
200g	Mixed Peel
300g	Chopped Apricots
200g	Dried Cranberries

### Finish

Odense® 30/70 Marzipan
Apricot Jam
White Sugar Paste

### Yield

135 @ 50mm x 50mm

## METHOD

Place all of the fruit blend ingredients into a large bowl and soak in warm water for 30 minutes, then drain well.

Add all of the cake batter ingredients to a mixing bowl fitted with a beater and mix for 1 minute on slow speed, then 3 minutes on medium speed.

Add the drained fruit to the cake batter and mix on slow speed until thoroughly combined.

Deposit all of the mixture into a deep 18" x 30" lined baking tray.

Bake in a deck oven at 175°C for 60-70 minutes.

When baked and cooled, coat the top with apricot jam.

Sheet out the **Odense® 30/70 Marzipan** to 5mm and top the cake.

Sheet out white sugar paste to 5mm and lay it on top of the marzipan.

Finally, cut into desired sizes and decorate as required.

Item code	Product name	Packaging
0.00972.829	DAWN® Extra Moist Muffin Base - Plain	12.5kg - bag
2.01700.111	DAWN® Belmonte Rum Liquid Flavour	1kg - bottle
2.75129.825	Odense® 30/70 Marzipan	10 kg - box



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For more insights and solutions, **contact us on 01386 760843**