



bakery  
ingredients  
innovation

cereform®

## Christmas Cake

Using Cereform Variety Cake Mix

### Ingredients

Variety Cake Mix	1.000kg
Eggs	0.250L
Water	0.325L
Mixed Spice	0.010kg
Caramel Colour	0.015kg
Golden Syrup	0.100kg
Sultanas	1.000kg
Mixed Peel	0.100kg
Glace Cherries	0.100kg
Rum	0.030kg
Glycerine	0.020kg
Almonds, chopped	0.050kg

### Method

1. Soak sultanas, mixed peel, glace cherries, rum and glycerine in a bowl overnight.
2. Combine Cereform Variety Cake Mix, eggs, water, mixed spice, caramel colour and golden syrup in a mixing bowl.
3. Using a beater beat on medium speed for 4 minutes.
4. Fold fruit and chopped almonds into batter.
5. Beat gently on low speed until evenly dispersed.
6. Bake at 170°C for 1½ hours or until baked.
7. Decorate with icing or as desired.



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A Division of George Weston Foods Limited ABN 45 008 429 632

74-76 Redfern Street, Wetherill Park NSW 2164

Telephone: (02) 9609 0100 Facsimile: (02) 9725 1958

Toll Free: 1800 242 951 [www.cereform.com.au](http://www.cereform.com.au)

### another great recipe idea

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