



bakery
ingredients
innovation

cereform®

Rich Fruit Cake

Using Cereform Variety Cake Mix

Ingredients

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

Method

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



cereform®

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

another great recipe idea

This data is provided in the belief that it is accurate within generally accepted standards and is provided for the information of qualified personnel. It does not constitute an offer by the manufacturer, nor does the manufacturer warrant or guarantee its accuracy or completeness in describing the performance or suitability of the various products. The user therefore should make their own determination in using the product or the data contained herein for any application.