

Fruit Cake with Chocolate Ganache using IREKS SPICE CAKE MIX

(Recipe for approx. 5 cakes of 20 cm (8 inches Ø))

IREKS SPICE CAKE MIX	1.000 kg	2 lb 3.5 oz
Whole egg	0.250 kg	0 lb 9 oz
Vegetable oil	0.300 kg	0 lb 10.5 oz
Water	0.350 kg	0 lb 12.5 oz
Fruit, dried *)	0.300 kg	0 lb 10.5 oz
Nuts, roasted/chopped *)	0.300 kg	0 lb 10.5 oz
Total weight	2.500 kg	5 lb 8.5 oz

*) Soak for 12 – 18 hours in rum.

Mixing time: 1 minute slow + 4 – 5 minutes on medium speed (spiral mixer)

Scaling weight: 0.450 kg (1 lb)

Baking temperature: 170° C (338° F)

Baking time: approx. 45 minutes

Instructions for use: Mix the ingredients of the plain cake batter. Add the soaked fruit and nuts and fill the plain cake batter into the cake pans. Subsequently, bake and cover with a chocolate ganache after cooling.

