

## Winter Hoopies using IREKS SPICE CAKE MIX



Recipe for 2 baking mats - 48 pieces

**Fruit mixture:**

Cranberries	0.200 kg	0 lb 7 oz
Almonds, chopped, roasted	0.200 kg	0 lb 7 oz
Candied lemon peel	0.200 kg	0 lb 7 oz
Candied orange peel	0.200 kg	0 lb 7 oz
Rum	0.100 kg	0 lb 3.5 oz
<b>Total weight</b>	<b>0.900 kg</b>	<b>1 lb 15.5 oz</b>

Instructions for use: Mix the ingredients of the fruit mixture and, covered, allow to soak for approx. 1 hour.

**Batter:**

IREKS SPICE CAKE MIX	2.200 kg	4 lb 13.5 oz
Whole egg	0.550 kg	1 lb 3.5 oz
Vegetable oil	0.660 kg	1 lb 7.5 oz
Water	0.640 kg	1 lb 6.5 oz
<u>Fruit mixture</u>	<u>0.900 kg</u>	<u>1 lb 15.5 oz</u>
Total weight	4.950 kg	10 lb 14.5 oz

Mixing time: 3 – 4 minutes on medium speed

Scaling weight: 0.100 kg (3.5 oz)

Instructions for use: Mix the ingredients of the batter, apart from the fruit mixture, until smooth. Subsequently, add the fruit mixture gradually, pipe the batter into the baking mats and bake.

Baking temperature: 200° C (390° F)

Baking time: approx. 25 minutes

Instructions for use: Dip the still warm winter hoopies briefly in liquid butter. Subsequently, sugar and dust lightly with sweet snow powder.