



FRUIT CAKE



- When making a fruit cake the ratio of flour should be slightly high to hold the weight of fruits.
- Additional mixing time or additional liquid content will help fruits to remain underneath the batter.
- Selection of a suitable flour which will also help to hold the fruits and rise while baking – Hence, ideally self raising flour.

Utensils / Equipments

- Beater - Making the batter

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- Oven -Baking
 - Pan/Tray-Putting the batter

INGREDIENTS

No	Ingredients	Weight (g)	Steps	Remarks
1	Self Raising Flour	400	3	
2	Sugar	300	1	
3	Eggs	300	2	
4	Soft Margarine	300	1	
5	Condensed Milk	50	4	
6	Vanilla	5	4	
7	Mixed Fruits	400	5	

PREPARATION

Process

1. Preheat the oven for 20 minutes at 180 C
2. Beat sugar and margarine while slowly adding eggs until the batter gets soft and steady (20 to 30 minutes).
3. Add self raising flour into the mix slowly
4. Add vanilla and condensed milk to the batter while mixing slowly
5. Add the fruits and mix well until all the fruits spread evenly
6. Put the batter into a greased pan and bake for 45 minutes at 180c

Garnish

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1. Frost with icing sugar
 2. Use whole cherries green & red.
 3. Prepare a brandy sauce for garnish pour.

Critical Points

1. How to add eggs gradually
2. Checking the batter whether sugar is properly dissolved or not
3. Baking color of top and checking inside the cake