



HIGHLAND WHISKY CAKE

We have stayed in Scotland since last month, now moving further North into the Highlands.

This part of the country can be one of the most inhospitable yet beautiful of places in equal measure. As we enter the festive period and head towards Christmas, we invite you to join us for a slice of Highland Whisky Cake.

Our winter recipe is made using IREKS VEGAN CAKE MIX and MALT EXTRACT. So this particular version is vegan but offers all the quality attributes you would expect with absolutely no compromise on taste.

Highlands

The Highlands have many areas and places of interest and natural beauty including lochs, castles, beaches, idyllic villages and mountains of which Ben Nevis is the highest in Scotland, the United Kingdom and the British Isles. The summit is 4,413 feet (1,345 metres) high.

A truly beautiful castle is that of Leod, sitting close to the village and spa town of Strathpeffer. Another an example of a famous castle is Balmoral, the residence of the British Royal Family which stands amid the Grampians in Western Aberdeenshire. It is here that on 6 September 2022 Boris Johnson formally stepped down as Prime Minister in an audience with the Queen. Shortly after, his successor, Liz Truss was asked by the Queen to form a new government. Just two days later, on 8 September 2022, this great lady passed away at the age of 96.



Highland Whisky Cake

using VEGAN CAKE MIX and MALT EXTRACT

VEGAN CAKE MIX	10.000 kg
MALT EXTRACT	0.400 kg
Vegetable oil	0.300 kg
Demerara sugar	0.400 kg
Cinnamon	0.100 kg
Single malt whisky	1.000 kg
Water, approx.	4.500 kg
Sultanas	4.000 kg
Glacé cherries	1.000 kg
Total weight	21.700 kg

- Mixing time:** 3 – 4 minutes
Scaling weight: 0.450 kg
Instructions for use: Mix all the ingredients, apart from the sultanas and the cherries, for 3 minutes on medium speed until smooth. Add the sultanas and the glacé cherries and slowly mix under for a further minute. Fill the batter into round tins and bake.
Baking temperature: 180° C
Baking time: 40 – 45 minutes