



BAKED GOODS FROM REGION TO REGION





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Vegan, Dark Cherry Slices

We start the year 2023 in Derbyshire, where the Cherry Bakewell has its roots. Our recipe provides a delicious twist on the version you may be more familiar with. It is made using our CHOCOLATE VEGAN CAKE MIX and has been devised by one of our colleagues.

The original tart was developed as a variant of the Bakewell Pudding in the 20th century and is closely associated with the town of Bakewell in the Derbyshire Dales.

DERBYSHIRE

Bakewell is a small market town of around 4,000 people and lies on the River Wye. It was most likely founded in Anglo-Saxon times in the Anglian Kingdom of Mercia.

Arguably, the most famous landmark is that of All Saints' Church which is a Grade 1 listed church founded in 920.

For more information about our vegan range, please contact your local IREKS representative.



Vegan, Dark Cherry Slices

using CHOCOLATE VEGAN CAKE MIX

Recipe for 3 moulds of 32 x 20 cm each

Short pastry:

Wheat flour	0.500 kg
Vegan margarine	0.250 kg
Icing sugar	0.125 kg
Total weight	0.875 kg

Mixing time:	3 minutes
Baking temperature:	180° C
Baking time:	approx. 10 minutes

Batter:

CHOCOLATE VEGAN CAKE MIX	1.000 kg
Almonds, ground	0.300 kg
Almond flavouring	0.030 kg
Vegetable oil	0.200 kg
Water, approx.	0.500 kg
Total weight	2.030 kg

Dark cherry filling	1.000 kg
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Mixing time:	3 minutes, medium speed
Scaling weight:	as desired

Instructions for use:
Line the moulds with short pastry and bake. Spread a thin layer of cherry filling on the cooled base and cover with the batter. Using a piping bag, put the remaining dark cherry filling into the batter with gaps of 2 cm. Sprinkle with almond flakes towards the end and bake.

Baking temperature:	190° C
Baking time:	30 – 35 minutes





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Traditional Dublin Batch Loaf

For our next destination in the month of February, we are crossing the Irish Sea to get to Ireland. We start in Dublin, where the Dublin Batch Loaf is well known. It gets its name from the way it's baked in large batches, either in a coffin tray or on a draw plate. You can recognize the bread by its thick dark crust top and its bottom with an amazingly soft floury crumb. It makes for a great sandwich carrier and is typically eaten for lunch. Our version is made using FERTIG SOUR and VOLTEX.

DUBLIN

Obviously, Dublin, being the capital of Ireland, is famous for many things. One of them, besides various other sights and places, is its songs and stories. The city was home to several world famous writers, poets and playwrights. However, the most important piece of literature is probably "The Book of Kells", housed in the Old Library at Trinity College. This library is Ireland's largest and most impressive one. "The Book of Kells" is an illuminated manuscript, written in Latin and crafted by the Celtic monks. It stems from the medieval period and contains the four Gospels of the New Testament.

DUBLIN



Traditional Dublin Batch Loaf

using *FERTIG SOUR* and *VOLTEX*

Wheat flour	10.000 kg
FERTIG SOUR	0.500 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.250 kg
Water, approx.	5.300 kg
Total weight	16.330 kg

Mixing time:	2 + 10 minutes, spiral mixer
Dough temperature:	25 - 27° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.450 kg
Intermediate proof:	10 minutes

Instructions for use:
After the bulk fermentation time, scale the dough, mould round and place in a coffin tray (4 x 6 pieces). Allow to prove dry. Subsequently, dust with rice flour, dock slightly and bake in a deck oven.

Final proof:	50 - 70 minutes at dry prove, depending on the room temperature, covered if possible
Baking temperature:	230° C
Baking time:	50 - 60 minutes, open the damper after 10 minutes

General hint:
Do not over prove. Use a sieve for dusting with rice flour (do not over dust). Dock carefully. After baking, allow to rest for 15 - 20 minutes. Subsequently, remove from the coffin tray to prevent from sweating.





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Eve's Pudding

This month, we invite you to try a modern-day take on an old favourite, Eve's Pudding! The first known recipe dates back to 1824 during the reign of Prince William Augustus, Duke of Cumberland. As third and youngest son of King George II, he held the position from 1726 and is best known for his role in putting down the Jacobite rising at the Battle of Culloden in 1746, which helped making him immensely popular in parts of Britain.

Our recipe is made using IREKS CREME CAKE and IREKS PREMIUM CUSTARD. The traditional pudding contains sweet sliced apples, which are included in the bottom of the sponge cake. After baking, you can glaze it with warm apricot jam.

CUMBERLAND

Today, the historic county of Cumberland in the North West of England lies within the larger administrative area of Cumbria. It covers spectacular areas spanning the Lake District, the North Pennines and the Solway Firth. The highest point of the County is Scafell Pike which is also the largest and most prominent mountain in England at an elevation of 978 meters (2,209 feet above sea level).

CUMBERLAND



Eve's Pudding

using IREKS CREME CAKE MIX

Batter:	
IREKS CREME CAKE MIX	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.225 kg
Total weight	1.875 kg

Mixing time: 4 minutes

Apple filling:	
Apples, cut	0.200 kg
Water	0.040 kg
Total weight	0.240 kg

Instructions for use: Put in a large pot and stir, cook on medium heat for 10 minutes and allow to cool.

Cold cream:	
IREKS PREMIUM CUSTARD	0.350 kg
Water	1.000 kg
Total weight	1.350 kg

Mixing time: 3 - 4 minutes
Scaling weight: 0.500 kg
Instructions for use: For the cold cream, mix IREKS PREMIUM CUSTARD and water and fill into a piping bag. Put the apple filling in the cake tin, spread the batter and pipe the cold cream. Subsequently, bake.

Baking temperature: 180° C
Baking time: approx. 45 minutes
Instructions for use: After baking, spread with warm apricot jam.





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Hot Cross Buns

It's April, it's Easter time and IREKS brings you a recipe for premium Hot Cross Buns. The recipe we are sharing is made using MELLA BRIOCHE POF which is a highly versatile 100 % palm oil-free mix.

The first definitive record of Hot Cross Buns comes from a London street cry: "Good Friday comes this month, the old woman runs with one or two a penny Hot Cross Buns" from 1733. This line also features in the children's nursery rhyme "One a penny two a penny Hot Cross Buns", first published in the London Chronicle in 1767.

ST ALBANS

Theory has it that the contemporary Hot Cross Bun originates from St Albans in Southern England. It is here where in 1361, Brother Thomas Rodcliffe, a 14th century monk from St Albans Abbey, developed a similar recipe for the so-called "Alban Bun" which he gave to the poor on Good Friday.

St Albans is an ancient Cathedral City which lies 20 miles northwest of London. It takes its name from Britain's first Saint, Alban, who lived there. Back then, the city was known as Verulamium, a town in Roman Britain which was the second largest after Londinium.

ST ALBANS



Hot Cross Buns

using MELLA BRIOCHE POF

MELLA BRIOCHE POF	10.000 kg
Mixed spice	0.100 kg
Yeast	0.400 kg
Milk, approx.	4.600 kg

Sultanas, washed	1.500 kg
Currants, washed	1.500 kg
Candied orange peel/Candied lemon peel	0.750 kg

Total weight	18.850 kg
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Mixing time: 2 + 8 minutes
4 minutes slow (work in fruit)

Dough temperature: approx. 27° C

Scaling weight: 1.800 kg

Intermediate proof: 20 minutes

Instructions for use:

After the intermediate proof, divide into 30 pieces, mould round and place the dough pieces slightly apart on greased trays. Wash with egg at ¾ proof, add the cross and bake.

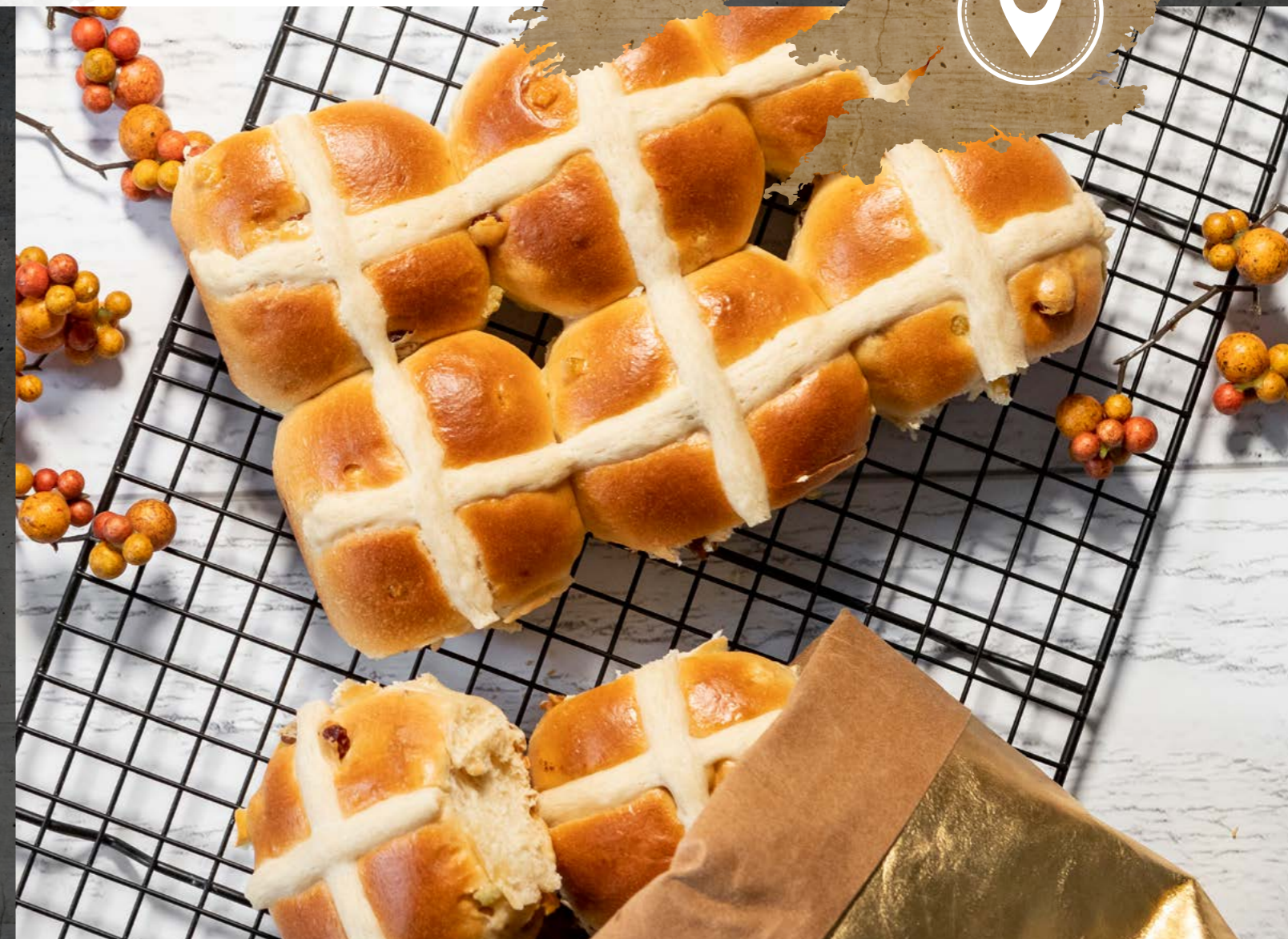
Baking temperature: approx. 200° C

Baking time: approx. 15 minutes

Batter for crosses:

Wheat flour	1.000 kg
Shortening	0.300 kg
Water	0.750 kg

Total weight	2.050 kg
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Waterford Blaa

This month we're crossing the sea and go to Waterford.

The Waterford Blaa is a much loved bread throughout Ireland but due to its protected geographical indication status, it can only be called a Blaa if it is produced in the Waterford area. Similar to what's commonly known as the Bap, it can be enjoyed with every meal but is especially great with real Irish butter, vintage cheddar cheese, tomato relish and grilled bacon. For our recipe, we use IREKS VEGAN SOFT ROLL CONC.

WATERFORD

Waterford, also known as "Cuan na Graí" or "Harbour of the Sun", is the oldest city in Ireland. Founded by the Vikings in 914 AD, it is where Thomas Francis Meagher created the Tricolour and displayed it for the first time in 1848. In more recent years, it has become better known for its glass blowing with one of the world's most famous manufacturers of lead glass, Waterford Crystal, founded here.



Waterford Blaa

using IREKS VEGAN SOFT ROLL CONC.

Wheat flour	10.000 kg
IREKS VEGAN SOFT ROLL CONC.	0.700 kg
Yeast	0.350 kg
Water, approx.	5.600 kg
Total weight	16.650 kg

Mixing time:	2 + 8 minutes, spiral mixer
Dough temperature:	26 - 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 - 0.080 kg
Intermediate proof:	none
Instructions for use:	Mold round, but configure on the tray in such a way that the finished baked product appears square.
Topping:	flour
Final proof:	approx. 80 minutes
Baking temperature:	240 - 250° C
Baking time:	8 - 10 minutes





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Father's Day Beer Bread

It's June and we are celebrating Father's Day with a baked beer stein! The recipe we are sharing is based on IREKS DONKER BREAD MIX. This easy-to-use mix has a quantity of addition of 50 % and imparts a full flavour and aroma mainly due to the inclusion of roasted wheat malt flour. This month's recipe includes traditional Scottish milk stout, brewed within Cairngorms National Park in the Highlands of Scotland. The park is the largest in the whole of the UK with approx. 18,000 people living in the 4,528 km² that it covers. One of the largest communities in the area is that of Aviemore, a popular year-round destination that is well-known for its snow sports, particularly skiing. Aviemore has a population of approx. 3,000 people and has tourism at its heart, attracting more than 1,000,000 visitors a year.

CAIRNGORMS

Father's Day is celebrated around the world in more than 100 countries with the actual date varying. It was originally introduced to honor fatherhood and paternal bonds but history and origins are quite different from region to region around the world. In Catholic Europe for example, the celebration of fatherhood dates back to at least 1508. In the UK, on the other hand, the day does not have a long tradition, having only been celebrated since sometime after the Second World War.

For all the Dads out there, Happy Father's Day!

CAIRNGORMS



Father's Day Beer Bread

using IREKS DONKER BREAD MIX

Wheat flour	5.000 kg
IREKS DONKER BREAD MIX	5.000 kg
Scottish milk stout	2.850 kg
Yeast	0.250 kg
Water, approx.	2.850 kg
Total weight	15.950 kg

Mixing time: 6 + 3 minutes, spiral mixer

Dough temperature: 28 – 30° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.750 kg (for 0.5 litre beer mug)

Intermediate proof: none

Instructions for use: Process the dough pieces into short rolls, place on setters, dusting with flour immediately before baking enhances the effect of the beer crust. After roughly half of the fermentation time, carve out a handle from the centre of the dough piece. This is done most easily and, above all, uniformly by pressing the narrow side of a dough scraper into the dough pieces and pushing the separated part a little to the side. Possibly correct slightly afterwards using the fingers. Before baking, wash the part of the dough piece which has no flour with water, score the floured part lightly with the blade and load, giving a lot of steam which is allowed to escape after 2 minutes.

Final proof: approx. 45 minutes

Baking temperature: 245° C, dropping, giving a lot of steam

Baking time: 45 minutes





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Double Gloucester Cheese Sourdough Bloomer

We are entering summer season - not only the perfect time to be outside with friends and family but also for the next stop of our Grand Tour of the UK & Ireland, Gloucester. So how about some tasty fresh bread with a little extra Gloucester-style flavour?

Our recipe is based on IREKS SOURDOUGH STYLE MIX and contains Double Gloucester Cheese, a semi-hard cheese that has been made in Gloucestershire, England, since the 16th century and has "protected designation of origin", meaning it can only be produced in Gloucestershire on farms with Gloucester cows.

Our mix has a 50 % quantity of addition and is easy to use as well as highly versatile, allowing you to make several products from one dough. Last but not least, it is full of flavour, largely due to the dried wheat sourdough the mix contains.

GLOUCESTERSHIRE

Every year, for at least 600 years now, over the UK Spring Bank Holiday, there is an event known as the Cooper's Hill Cheese-Rolling and Wake which takes place near Gloucester.

Traditionally this was attended by locals but it is now a worldwide event with participants from Belgium, Egypt, Canada, the United States, Australia, New Zealand and more.

In the realm of the event, competitors roll and chase a round of Double Gloucester Cheese weighing 7-9 pounds / 3-4 kilos down a steep hill that is 200 yards or 180 meters in length.

The winners of the various races are those that are able to catch the cheese and cross the finish line. However, the cheese can reach speeds of up to 70 mph / 110 kph which - inevitably - leads to bruises.

The prize for the winners? The cheese!

Enjoy our bread and maybe see you in Gloucester for the race next spring!

GLOUCESTERSHIRE



Double Gloucester Cheese Sourdough Bloomer

using IREKS SOURDOUGH STYLE MIX

Wheat flour	5.000 kg
IREKS SOURDOUGH STYLE MIX	5.000 kg
Fat	0.500 kg
Yeast	0.300 kg
Water, approx.	5.800 kg
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Double Gloucester cheese	1.200 kg
Total weight	17.800 kg

- Mixing time: 4 + 10 minutes
- Dough temperature: 27° C
- Bulk fermentation time: 15 minutes
- Scaling weight: as required
- Intermediate proof: 15 minutes
- Instructions for use: Once the dough has been developed add the cheese on slow speed and distribute evenly. After the bulk fermentation time process into the required shape.
- Topping: linseed and Double Gloucester cheese
- Final proof: approx. 60 minutes
- Baking temperature: 240° C, dropping to 220° C
- Baking time: as required





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THE IRISH SODA BREAD

Irish soda bread is most famous in Ireland with many bakeries having their own recipe, often handed down from generation to generation. And of course everyone claims theirs to be the best. It's been a very staple part of the Irish diet through the years due to it being very easy to prepare but yet a great source of valuable ingredients for the whole family. Irish soda bread is very diverse and can be enjoyed with a range of fruit preserves, cheeses, wild Atlantic smoked salmon or a large bowl of sea food chowder. It is hard to say what county the Irish soda bread originates from but it is especially loved in Cork.

Based on classic Irish soda bread, IREKS has created their own spelt soda bread using SPELT & HONEY.

COUNTY CORK

The largest and most southern county in Ireland, attached to both the Celtic Sea to the south and the Atlantic Ocean to the west. Known as the „rebel county“, some even call the city of Cork the real capital of Ireland. It is a foodie's paradise for sure with some of the best locally manufactured products in the land. You will find a broad range of these in the world famous English Market located in Cork City Centre. The English Market has been trading since 1788 and is one of the oldest and certainly best markets in Europe. It has survived famine, flood, war, fires and multiple recessions to remain a strong part of Cork's retail environment. It is the soul of the city with a really great atmosphere due to the very knowledgeable stallholders and market traders, often with generations of families working in the market. The reputation and history of the market has attracted heads of state, celebrities and tourists from across the globe. A must see when visiting Cork!

COUNTY CORK



Soda Bread

using SPELT & HONEY

SPELT & HONEY	10.000 kg
Vegetable oil	0.300 kg
Sugar	0.300 kg
Baking powder	0.450 kg
Water	8.000 kg
Total weight	19.050 kg

Mixing time: Mix the dry ingredients together for about one minute. Add the water and vegetable oil and mix for about 30 - 40 seconds on first speed until the complete mixture is wet. Do not overmix!

Dough temperature: 26 - 28° C

Bulk fermentation time: none

Scaling weight: 0.600 kg

Intermediate proof: none

Instructions for use: After the mixing time, put the dough onto a table dusted with flour. Scale the dough, mould round and place in round or square baking tins. Using a steel scraper, cut a cross shape (X) into the dough with a depth of about 10 mm.

Final proof: none

Baking temperature: 230° C, dropping to 210° C

Baking time: 30 minutes





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Singing Hinnies

We started our Grand Tour in January 2022 in the North East of England and this is where we return this month! More specifically: to the city of Newcastle, to sample the delight that is the Singing Hinny. The Singing Hinny is a type of scone which is cooked on a hot plate or griddle. The "singing" refers to the sizzling of the lard or butter when it is baked in a pan.

Our recipe is based on the long-standing customer favourite, SPELT & HONEY, a 100 % bread mix. Due to its versatility in the production of spelt morning goods, it is the perfect fit! SPELT & HONEY brings a nutty-aromatic taste to a traditional recipe which has been enjoyed for many years in Northumberland and the coalfield areas of the North East.

NEWCASTLE

The city of Newcastle is the most populous one in the North East of England. It developed around a Roman settlement called Pons Aelius on the River Tyne. Historically, the most important part of its economy has been the port and its status as one of the world's largest shipbuilding and ship repair centres.

Newcastle boasts many famous landmarks including: the Tyne Bridge, the Swing Bridge, the Castle, Grey's Monument, the Theatre Royale, Chinatown, the Millennium Bridge and last but not least St. James Park, home of Newcastle United Football Club, located in the heart of the city.

Enjoy your SPELT & HONEY Singing Hinnies and join us again on the next leg of the IREKS Grand Tour of the UK & Ireland.



NEWCASTLE



Singing Hinnies

using SPELT & HONEY

SPELT & HONEY	5.000 kg
Butter, unsalted	1.250 kg
Caster sugar	0.500 kg
Baking powder	0.080 kg
Milk, approx.	2.500 kg
Currents*	1.000 kg
Sultanas*	1.000 kg
Total weight	11.330 kg

* Add the dried fruit at the end of the mixing time until mixed evenly.

Mixing time: 3 minutes slow

Bulk fermentation time: 5 minutes in the cooler

Scaling weight: 0.040 - 0.050 kg

Instructions for use: Mix the SPELT & HONEY with the butter on slow speed until you have a texture like fine bread crumbs. Add the rest of the ingredients and mix to a dough, add the dried fruit and mix approx. for 30 seconds until the fruit is evenly mixed through the dough. After the bulk fermentation time roll out the dough to a thickness of 7 - 8 mm and using a round cutter (Ø 5 cm), punch out disks and subsequently bake.

Baking temperature: 220° C

Baking time: approx. 7 minutes on each side using a hot plate or griddle





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Manchester Tart

We have moved from the North East of England last month to the North West for October as we embark on the latest leg of the IREKS Grand Tour of the UK & Ireland. It is in this area that the Manchester Tart was born, not too long ago in the 1950s. The dessert was particularly popular on school lunch menus from the 1950s to the 1980s and was sold throughout England. Traditionally, a Manchester tart consists of a short crust pastry shell spread with raspberry jam, a custard filling and is topped with coconut and a cherry.

Our recipe is based on IREKS PREMIUM CUSTARD. This tasty, high quality and versatile custard mix comes with the benefit of an excellent piping and cutting property. It is also baking and freezing stable.

MANCHESTER

The City of Manchester and the surrounding area across the County of Lancashire have a long and rich history. The Industrial Revolution resulted in a population boom as people moved there from other parts of the UK, seeking new opportunities. Particularly large numbers came from Ireland, especially after the Great Famine of the 1840s. It has been suggested that significant developments over the last 200 years, such as the opening of the Great Manchester Ship Canal in 1894, led to an influx of workers from Africa, Asia, the Middle East and Scandinavia. These people joined those from mainland Europe who were already in the area. Today, the region enjoys a fusion of the most culturally rich societies aside from London.



Manchester Tart

using IREKS PREMIUM CUSTARD

IREKS PREMIUM CUSTARD	0.350 kg
Water	1.000 kg
Total weight	1.350 kg

Instructions for use:

Whisk together for 3 minutes and place in piping bags with a star tube. Take a pre-baked fluted edged tart shell and deposit raspberry jam in the base. Then take a piping bag filled with IREKS PREMIUM CUSTARD and fill the tart shell. Sprinkle desiccated coconut on top and finish with raspberries.





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VEGAN, GLUTEN-FREE DEVON SPICED APPLE AND CIDER SLICE

This month we move down to the South West of England to the ceremonial county of Devon where the Devon spiced apple and cider slice has its roots. For our recipe we used the GLUTEN-FREE VEGAN CAKE MIX which makes it a great trendy alternative for your next afternoon sweet treat. Flavoured with cider, the mix of apples, sultanas and spices makes the cake moist and fruity. This delicious tea time treat is rounded off by the crunchy crumble on top.

DEVON

Devon – or historically known as Devonshire – is also called the English Riviera.

Unique for this county is that it has two separate coastlines. In the North, the Bristol Channel and the Celtic Sea and in the South, the English Channel. Due to these two coastlines it offers approx. 120 beaches. A hike along the cliffs or a visit of the Dartmoor or Exmoor National park gives you the chance to explore the beautiful landscape. You can find the highest cliffs in southern Britain at Devon's Exmoor coast. The Great Hangman is 318 m high and its sister cliff, the Little Hangman, is 218 m high.



Vegan, Gluten-free Devon Spiced Apple and Cider Slice

using GLUTEN-FREE VEGAN CAKE MIX

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.450 kg
Cider	0.675 kg

Total weight	1.125 kg
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Mixing time: 1 minute slow + 3 minutes medium speed

Scaling weight: 0.800 kg for rectangular foil trays of 323 x 201 mm

Apple mix:

Apple filling 50 % fruit	0.500 kg
Sultanas	0.100 kg
Mixed spice	0.020 kg

Total weight	0.620 kg
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Instructions for use: Mix the ingredients together.

Streusel:

GLUTEN-FREE VEGAN CAKE MIX	0.625 kg
Vegan butter/margarine, soft	0.250 kg

Total weight	0.875 kg
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Mixing time: 2 - 3 minutes, spiral mixer

Instructions for use: After the mixing time, put the plain cake batter into the rectangular foil trays, spread a thin layer of the apple mix and sprinkle the streusel on top covering the apple mix.

Baking temperature: 180° C

Baking time: approx. 40 minutes





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DUNDEE CAKE

It's December and Christmas is upon us, so what could be better during the festive days than enjoying a slice of Dundee Cake accompanied by a cup of tea, or maybe a wee dram?

The recipe for our Dundee Cake is based on IREKS CREME CAKE MIX. With a quantity of addition of 100 %, it is efficient and produces a piece of baked goods with a moist crumb and long freshkeeping qualities.

The commercial development of the cake began in the city of Dundee in the late 18th century. However, the cake probably originated in the 16th century when it was made for Mary, the famous Queen of Scots. One of the most popular legends here has it that the queen herself asked for a fruit cake recipe without glace cherries, so almonds became the answer. The term "Dundee Cake" is derived from "Keiller's marmalade", the well-known British marmalade company founded in Dundee, which was the first business to mass produce the cake.

DUNDEE

The City of Dundee sits on the north bank of the Firth of Tay river in Scotland and has approximately 150,000 inhabitants. Its natives are called Dundonians.

Dundee saw a rapid population increase at the end of the 18th and beginning of the 19th century. Of particular significance was the influx of Irish workers attracted by the prospect of work in the booming textile industries. Its history is evident throughout the city of Dundee, for example at the Camperdown Works in Lochee, the largest jute factory in Dundee of its time. Although employment in the jute industry is now close to zero, the city is still known as a centre for occupation and education including various industries and two universities.

We at IREKS U.K. Ltd. hope you enjoy our version of the popular Dundee Cake and wish you and your loved ones happy holidays and a safe and prosperous new year 2024.



Dundee Cake

using IREKS CREME CAKE MIX

IREKS CREME CAKE MIX	5.000 kg
Whole egg	1.750 kg
Vegetable oil	1.500 kg
Marmalade	0.350 kg
Vanilla flavouring	0.025 kg
Almond bitter	0.020 kg
Caramel flavouring	0.020 kg
Water, approx.	1.125 kg

Mixed dried fruit	0.250 kg
Total weight	10.040 kg

Mixing time: 4 minutes

Scaling weight: 0.150 kg (round tins)

Instructions for use: Mix all the ingredients, apart from the mixed dried fruit, together for the recommended time. Once a smooth batter has been achieved, add the mixed dried fruit and mix on slow speed until the fruit is evenly distributed. Deposit into tins and arrange whole almonds in neat circles on the top. Bake as required.

Baking temperature: 180° C

Baking time: approx. 35 minutes



