Christmas cakes

Classic fruits Plum cake with a twist. I just use different candied fruits and create a winter scenery with reeinders jumping over the snowy relief of the landscape.



Recipe

Christmas cake

Sugar	250g
Whole eggs	150g
Egg yolks	45g
Butter	250g
Cake flour	250g
Baking powder	6g
Whole milk	50g
Dry apricot	65g
Dry cranberries	65g
Dry raisins	130g
Candied cherries	80g
Candied quince	60g
Totaal	**1401g**

Christmas cake

In the mixer bowl with the paddle attachment start mixing gently the sugar with the whole eggs and egg yolks until smooth texture. Add the tempered pomade butter following by the flour previously sifted with the baking powder. Add the tempered milk and finish by adding the fruits previously covered with very little flour.
Mold into the individual buttered Christmas cake molds and bake at 170°C around 30 minutes. Just after the oven, pour some rhum on the top and unmold after few minutes.

Cranberry/Cherry compote

Cranberry puree	100g
Cherry puree	150g
Sugar	50g
Pectin NH	6g
Dry cherries	100g
Dry cranberries	100g
Totaal	**506g**

Cranberry/Cherry compote

Heat up the puree to 50°C, add the mixture sugar/pectin stirring well until boiling. Add the dry fruit previously soaked and popped in hot rum. Bring to a boil again and reserve in silpat mat.

Assembly, layout and finishing

First spray the Christmas cake with hot neutral glaze and then prepare some royal icing to cover the top. Pipe the compote into the cavity and decorate using Dobla decorations: Reindeer, Snowball & Curvy leaf yellow.

Enjoy this exciting recipe.

Featured Product(s)



Snowball



Curvy leaf yellow



Reindeer