

BAKEMARK

INTERNATIONAL



EggNog Spicy Christmas Cake

Vario Amerikaner is a versatile Cake Mix for anything ,cup cakes, muffins, sheet cakes or pound cakes and tea cakes. The real fresh cake! Here an option flavored with X-mas spices, cinnamon cherry and eggnog mousse- a real german christmas treat.



Ingredients	%	Batch Weight
Vario Amerikaner Mix	100	2.500 kg
Water 25°C	35	0.875 kg
Eggs	35	0.875 kg
Vegetable oil	40	1.000 kg
Sugar	20	0.500 kg

Preparation Instructions

1. Mix all ingredients together at medium speed for about 2-3minutes
2. Than add the Spicy Mix and just mix for 30 seconds till all is combined
3. Mix is suitable for 2 – 3, 60 by 40 cm trays, spread and bake
4. Baking Temp: 190°C , Baking Time: 25 – 30 minutes depending on oven

Ingredients	%	Batch Weight
Cinnamon	10	0.030 kg
Gingerbread spice	10	0.030 kg
Cocoa powder	16	0.060 kg
Sugar	41	0.125 kg
Whole Eggs	100	0.300 kg

Preparation Instructions

1. Mix all ingredients together and add this spicy mix to the above recipe(5.750 kg)
2. To enhance the spicy flavour further add 10% more of the Gewürz/Spicy Mix
3. To get an interesting touch and flavour spread Eisella Cherry Filling on top of the baked Spicy Cake and let set for a while in the refrigerator

Inredients	%	Batch Weiaht
eisella Dairy Cream Stabiliser	20	0.200 kg
Water, approx. 20°C	12.5	0.125 kg
Eggnog Liquer	12.5	0.125 kg
Lactofil	100	1.000 kg

Preparation Instructions

1. Mix eisella Dairy cream Stabiliser with water and the eggnog liquor to a smooth paste
2. Add Lactofil (semi-whipped) and mix through
3. Than spread onto the prepared trays and even out with a palette knife
4. Freeze or refrigerate until set, than glaze with Royal Miroir Neutre