

Christmas Fruit Cake

**Green
house**
Your Solution For BARESCA



Fruit Cake

Unsalted butter	205	g
Caster sugar	160	g
Egg	4	nos
Cake flour	176	g
Ground almond	36	g
Ginger spice	2	g
Cinnamon powder	2	g
Golden syrup	8	g
Mix fruit	320	g
Malta drink	1	btl
GH Vanilla Flavour Powder	5	g

Preparation Time : 20 minutes

Baking Time : 30 minutes

Makes 1 nos

Directions:

For Fruit Cake

1. Preheat oven to 180°C (356°F). Line the rectangle tin. Soak the mix fruit into the Malta drink overnight and drain it when needed.
2. Sift the dry mixture of cake flour, ground almond, ginger spice, cinnamon powder and **GH Vanilla Flavour Powder** into a bowl.
3. Beat the butter and sugar until fluffy and creamy.
4. Slowly add in the egg and golden syrup, mix well. Add in the dry mixtures and whip till well incorporated.
5. Last, add in the marinated mix fruit.
6. Pour the cake mixture into the rectangular tin and bake for 30 minutes or until the cake is completely baked.
7. After baked, remove from oven and place the cake on wire rack, then leave it cool aside.

Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com



BUATAN MALAYSIA
MADE IN MALAYSIA

