

CAKES, BAKES & CHRISTMAS CHEER



Black Forest Swiss Roll



INGREDIENTS

SPONGE CAKE

Coastal Chocolate Sponge Mix	0,800 g
Egg	0,680 g
Water	0,280 g
Water	0,320 g

FILLING

Ambiante Non-Dairy Topping	0,520 g
Topfil Black Forest	0,052 g

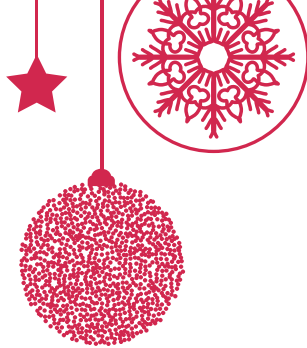
Total Weight	2,080 g
Scale	2,000 g
Yield	5

WORKING METHOD

1. Place the measured water and egg into the mixing bowl first, then add the sponge mix.
2. Mix for ±1 minute on slow speed and 10 minutes on fast speed. Make sure whisk has full complement of wires.
3. Add second water slowly on second speed for 1 minute. Scale off batter into a greased and paper lined pan ±2 kg per pan.
4. Bake at 240° C for ±8 - 10 minutes with steam.
5. Whip up the **Ambiante** on 2nd speed till firm.
6. Remove Swiss Roll from oven and sprinkle castor sugar on top. Allow to cool.
7. Turn Swiss Roll out onto bags, spread **Cream** and **Topfil**.
8. Roll Swiss Roll up and cut.
9. Add dust with icing sugar or spread with **Ambiante**.

Merry & Delicious





Christmas Fruit Cake

INGREDIENTS

GROUP 1

Butter Flavour Madeira Mix	1,200 g
Egg	0,680 g

GROUP 2

Water	0,400 g
Margarine New Mrs. J.	0,600 g
Bakers Mix	1,600 g
Cherries No.1 Red	0,360 g
Cinnamon	0,004 g
Mixed Spice	0,012 g
Bakers Caramel	0,024 g
Bicarbonate of Soda	0,002 g

TOPPING

Apricot Flavoured Jam	0,200 g
Mapan	0,400 g
Plastic Icing	0,400 g
Total Weight	4,882 g
Scale	1,200 g
Yield	4
Pan Glide	0,016 g

WORKING METHOD

1. Place **Group 2** into a pot and bring to the boil, reduce heat and simmer for 20 minutes. Take off heat, add the Bicarbonate of Soda and leave to cool.
2. In mixing bowl, add **Group 1** and mix until a clear paste has formed.
3. Then add **Group 2**. Do not over-mix at this stage. NB. Nuts can also be added.
4. Scale 1200 g batter into prepared tins. Tins must be greased and lined with grease proof paper.
5. Bake at 160° C for ±2 hours.
6. Brush the cakes with boiled Apricot Jam.
7. Roll the Mapan out and cover the cakes.
8. Roll the Plastic Icing out and cover the cake.
9. Finish with a Christmas decoration.



A slice of joy



Malva Pudding

INGREDIENTS

SPONGE CAKE

Tegral Satin Cream Cake	2,000 g
Egg	0,700 g
Water	0,450 g
Chipkins Sunflower Oil	0,600 g

TOPPING

White Sugar	0,250 g
Water	0,250 g
Classic Vanilla	0,005 g
Ambiante Non-Dairy Topping	0,250 g
Chipkins Puratos Yellow Margarine	0,250 g

Total Weight	3,750 g
Scale	0,400 g
Yield	9

WORKING METHOD

1. Place measured liquids into mixing bowl first, this will ensure proper mixing. Then add the rest.
2. Mix for ± 2 minutes on slow speed and 3 minutes on medium speed.
3. Scale ± 400 g per 3001 p tart foil.
4. Bake at 180° C for ± 20 minutes.
5. For syrup boil all Ingredients under **Toppings** together for 10 minutes. Add classic flavours.
6. Brush pudding with syrup mixture.

Sweet holiday magic



Chocolate Brownies



INGREDIENTS

BROWNIE

Tegral Brownie Mix	2,500 g
Egg	0,750 g
Mr. G Margarine	0,500 g

TOPPINGS

Carat Ganache	0,750 g
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Total Weight	3,750 g
Scale	3,750 g
Yield	96

WORKING METHOD

CAKE BASE

1. Mix the egg and **Tegral Brownie Mix** together on a slow speed for 1 minute, using a flat beater.
2. Melt **Mr. G Margarine** and add to the mix, then mix for another 1 minute on a slow speed.
3. Scrape down the mixing bowl and mix for 5 minutes on a high speed.
4. Line a steel tray with silicone paper and pour batter inside.
5. Bake at 150 -160° C for ±45 minutes. Remove from oven and cool.
6. Melt the **Carat Ganache** in a pot and spread onto cooled brownies.
7. Sprinkle with crushed pecan nuts.
8. Cut 8 x 12 pieces.



Ginger Bread Men



INGREDIENTS

BISCUIT

Cake Flour	1,000 g
Ginger Biscuit Mix	0,500 g
Brown Sugar	0,600 g
Mrs. J Margarine	0,600 g
Syrup	0,100 g
Water	0,200 g

TOPPING

Fondant	0,150 g
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Total Weight	3,150 g
Wet Weight	3,150 g
Dry Weight	2,625 g

WORKING METHOD

SWEET PASTE

1. Cream sugar and **Mrs. J Margarine** on 3rd speed for 3 minutes.
2. Add **Ginger Biscuit Mix** and syrup and mix on 1st speed for 2 minutes.
3. Add the water and flour and mix on 2nd speed for 1 minute.
4. Remove the dough from the mixer, roll out to ± 3 mm thickness.
5. Cut the dough with male or female ginger bread cutters.
6. Bake at 220° C for 15 - 20 minutes.
7. Let the cookies cool and decorate with fondant.

Family is the heart
of every celebration!



Christmas Roll Cake

Sleigh-full of Sweetness



INGREDIENTS

Chiffon Cake Mix	0,750 g
Water	0,120 g
Chipkins Sunflower Oil	0,210 g
Egg	0,720 g
Red Velvet Paste	0,004 g

FILLING

Ambiante Chocolate Topping	0,120 g
Topfil Mixed Berry	0,180 g

TOPPING

Ambiante Chocolate Topping	0,048 g
Chocolate Disc Dark	0,012 g
Glazed Red Cherries	0,060 g

Total Weight	1,804 g
Scale	1,800 g
Yield	4

WORKING METHOD

1. Add all ingredients except the oil and red velvet paste into the mixer.
2. Using a whisk combine liquid and powder on slow speed for 1 minute.
3. Mix on fast speed for 5 minutes.
4. Fold in the oil on slow speed for 1 minute.
5. Separate 200 g batter and add red velvet paste.
6. Pipe design on baking pan with red velvet and freeze. Once frozen, pour in remaining batter.
7. Bake at 180° C degrees for 15 minutes.
8. Once baked allow to cool.
9. Spread the **Topfil Mixed Berry** and the whipped **Ambiante Chocolate Topping** over the baked cake sheet.
10. Roll the baked product up into a swiss roll shape and divide into 4 equal size swiss rolls.
11. Decorate with **Ambiante Chocolate Topping**, glazed cherries and chocolate decorations.
12. For the chocolate swiss roll use chocolate chiffon cake mix and **Ambiante Topping**.



Fruit Mince Pudding

INGREDIENTS

Tegral Satin Cream Cake	0,500 g
Egg	0,175 g
Water	0,110 g
Chipkins Sunflower Oil	0,150 g
Fruit Mince Pie	0,100 g

SYRUP

White Sugar	0,050 g
Water	0,250 g
Ambiante Non Dairy Topping	0,250 g
Margarine New Mrs. J	0,050 g
Brandy Flavour	0,010 g
Deli Dulce de Leche	0,050 g

DÉCOR

Plastic Icing	0,025 g
Total Weight	1,035 g
Scale	0,500 g
Yield	2

WORKING METHOD

1. Place measured liquids into mixing bowl first, this will ensure proper mixing. Then add the rest.
2. Mix for 2 minutes on slow speed and 3 minutes on medium speed.
3. Scale 500 g per bundt tin.
4. Bake at 160° C for ±30 minutes.

SYRUP

1. Place all ingredients into pot except the **Deli Dulce de Leche** and the brandy flavour. Bring to boil and then add the **Deli Dulce de Leche** and brandy flavour. Boil for another 1 min.
2. Remove the cake from the tin and pour the syrup over.
3. Make Christmas décor using plastic icing.

Bliss!!!



Kiddies Christmas Cupcakes



INGREDIENTS

Tegral Satin Cream Cake	0,022 g
Egg	0,008 g
Water	0,005 g
Chipkins Sunflower Oil	0,007 g

TOPPING

Whip & Go Vanilla	0,012 g
Dark Chocolate Discs	0,005 g
Smarties	0,007 g
Toy	1

Total Weight	0,041 g
Scale	0,040 g
Yield	1

WORKING METHOD

1. Add all the liquid to the mixing bowl.
2. Then add all the powder.
3. Using a flat beater combine liquid and powder on slow speed.
4. Mix on slow for 2 minutes and on medium speed for 2 minutes.
5. Deposit batter into muffin cup as per scaling weight.
6. Bake at 180° C for ±20 minutes then leave to cool.
7. Cut a hole out of the middle of the cup cake and fill with Smarties.
8. Make a small disc with chocolate and place toy in centre. Leave chocolate to set.
9. Place the toy on top of the hole filled with Smarties and decorate with the icing around it to cover the chocolate disc.
10. Cut a few Smarties into pieces and decorate the icing.



Yum!

Mini Loaves

INGREDIENTS

Tegral Satin Chocolate Cream Cake	1,000 g
Egg	0,350 g
Water	0,225 g
Chipkins Sunflower Oil	0,300 g

FILLING

Carat Nuxel	0,230 g
Classic Orange	0,002 g

TOPPING

Ambiante Non Dairy Topping	0,350 g
Classic Orange	0,004 g

Total Weight	1,875 g
Scale	0,065 g
Yield	28,8

WORKING METHOD

1. Add all the liquid to the mixing bowl.
2. Then add the cake mix.
3. Mix for 2 minutes on slow speed and 2 minutes on medium speed.
4. Prepare tinkie trays and scale 65 g per drop.
5. Bake at 180° C for 20 minutes (depending on oven type).
6. Mix the **Carat Nuxel** and Classic flavour together.
7. Using a filling nozzle, pipe the filling into the centre of the mini loaf.
8. Whip up the **Ambiante Topping** and add the Classic flavour.
9. Use the flavoured **Ambiante** to decorate the mini loaves.

Tip: To create your own mini loaves, use any Classic flavour at 1% to **Carat Nuxel** for the filling and 1% Classic flavour to the weight of the **Ambiante Topping**.

Perfect for sharing



A cheerful collection of mini Christmas loaves – perfect for picking your favourite or sharing a little holiday joy with everyone.



Lamington Doughnuts

INGREDIENTS

Tegral Satin Golden Moist Cake	1,000 g
Egg	0,400 g
Water	0,200 g
Chipkins Sunflower Oil	0,300 g

FILLINGS & TOPPINGS

Lamington Dip Raspberry	0,470 g
Water	0,930 g

Desiccated Coconut	0,200 g
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Total Batter Weight	1,600 g
Scale	0,025 g
Yield	64

WORKING METHOD

1. Place all ingredients into mixing bowl. Mix with flat beater for 1 minute on slow speed.
2. Scrape down and mix for 3 minutes on medium speed.
3. Pipe batter into prepared doughnut moulds and bake at 200° C for approximately 10 minutes depending on size. Let product cool.
4. Mix lamington dip and water (boiled) together until all powder is dissolved.
5. Finish the product off by dipping them into lamington dip and then roll in coconut.

Tip: To make your own flavours prepare our plain lamington dip and flavour and colour as required. Be creative.



Panettone



*Sugar, Spice &
Christmas Nice*



INGREDIENTS

O-TENTIC

Cake Flour	1,500 g
O-Tentic Durum	0,060 g
Salt	0,021g
Soft'r Alpaga	0,015 g
White Sugar	0,150 g
CP Yellow Margarine	0,075 g
Water	0,900 g
Classic Orange	0,030 g
Classic Vanilla	0,030 g

INCLUSION

Bakers Mix	0,450 g
Dried Pear	0,210 g
Dried Peach	0,210 g
Red Cherries	0,210 g
Dark Choc Chips	0,450 g
Cut Peel	0,210 g

Total Dough Weight	4,521g
Scale	0,800 g
Yield	5,7

WORKING METHOD

1. Prepare the Inclusion by soaking all the fruit in warm water (this will improve the shelf life of the baked product).
2. Scale off the rest of the ingredients and place it into the dough mixer.
3. Mix for 6 minutes on slow and 3 minutes on second speed.
4. Strain the water from the fruit, then add the fruit to the dough and mix on slow for 1 minute (take care not to break the fruit).
5. Remove dough from mixer and bulk ferment for 30 minutes.
6. Scale dough pieces at 800 g, round and rest for 5 minutes (during resting periods always keep dough covered to prevent skinning).
7. Line 6 inch cake tins with brown baking paper.
8. Place the rounded dough pieces into the cake tins. Slow proof the dough for 1 hour and 30 minutes in the proofer. Make sure the proofer is set at 80% humidity and 40° C.
9. Remove the trays from the proofer, spray the dough with Sunset Glaze, then score the dough just into the first layer.
10. Bake for 30 minutes at 180° C.
11. Remove from the oven, pierce the Panettone about 2 cm from the bottom with two steel skewers, push straight through.
12. Cool the Panettone by hanging them upside down, then remove the skewers and package. See image.



Bolo Rei Cake

(King Cake)

WORKING METHOD

1. Place Ingredients into the dough mixer and mix 2 minutes on slow and 6 minutes on second speed.
2. Add the inclusions to the dough and mix on slow for 1 minute (pre-soak **Bakers Mix** for a better shelf life on baked goods).
3. Remove the dough from the mixer. Bulk ferment for 30 minutes.
4. Scale dough pieces of 800 g.
5. Decorate the inside of the 8 inch cake ring with the fruits under Topping.
6. Shape the dough to fit in a bundt tin, then place the decorated side of the dough into bundt tin.
7. Proof the dough up to desired height then bake at 180° C for at least 30 minutes.
8. Prepare the glaze by dissolving the sugar into boiling water.
9. Remove the King Cake from the tin and brush with the glaze while it is still hot.

INGREDIENTS

BRIOCHE

Cake Flour	2,000 g
Brioche 20% Premix	0,400 g
NCP Yeast Wet	0,080 g
Milk	0,800 g
Orange Juice	0,400 g
Classic Orange	0,036 g

INCLUSIONS

Bakers Mix	0,400 g
Cut Peel	0,080 g
Walnuts	0,040 g
Almonds Flakes	0,040 g

TOPPING

Almonds Flakes	0,050 g
Cherries No.1 Red	0,050 g
Cherries No.1 Green	0,050 g

GLAZE

Brown Sugar	0,060 g
Water	0,060 g

Total Dough Weight	4,276 g
Scale	0,800 g
Yield	5,3



Fruit Cake Cookies

INGREDIENTS

GROUP 1

Tegral Chewy Cookie	1,000 g
Margarine New Mrs. J.	0,220 g
Water	0,130 g

GROUP 2

Water	0,167 g
Bakers Mix	0,420 g
Cherries No.1 Red	0,100 g
Cinnamon	0,001 g
Mixed Spice	0,004 g
Bakers Caramel	0,007 g
Bicarbonate Soda	0,002 g

FILLING

Plastic Icing	0,240 g
Mapan	0,240 g

Total Weight	2,049 g
Scale	0,060 g
Yield	34,2

WORKING METHOD

1. Place **GROUP 2** into a pot and bring to the boil, reduce heat and simmer for 20 minutes. Take off heat, add bicarbonate of soda and leave to cool.
2. Combine all ingredients under **GROUP 1** and mix on slow speed using a flat beater for 2 minutes.
3. Then add **GROUP 2**.
4. Mix on slow speed for one minute until mix is combined.
5. Remove the cookie dough from the mixer.
6. Mould cookie dough pieces of ± 30 g into balls.
7. Mould cookie dough pieces into round balls and place onto baking tray.
8. Bake at 180° C for ± 15 minutes and leave to cool.
9. Mix **Mapan** & Plastic Icing together using a flat beater.
10. Stick two cookies together with 12 g of the icing mixture.



Caramel Lemon Meringue



INGREDIENTS

GROUP 1

Carrot Cake Mix	0,500 g
Cake Flour	0,200 g
CP Yellow Margarine	0,250 g
Egg	0,050 g

GROUP 2

Water	0,083 g
Bakers Mix	0,210 g
Cherries No.1 Red	0,050 g
Cinnamon	0,001 g
Mixed Spice	0,002 g
Bakers Caramel	0,003 g
Bicarbonate Soda	0,001 g

FILLING

Deli Dulce De Leche	0,857 g
Lemon Juice	0,257 g
Egg Yolk	0,086 g

TOPPING

Water	0,100 g
Meringue Powder	0,010 g
Brown Sugar	0,225 g
Classic Caramel	0,001 g

Total Sweetpaste	1,350 g
Weight Per Tart Base	0,060 g
Yield	22,5

WORKING METHOD

BISCUIT BASE

1. Place **GROUP 2** into a pot and bring to the boil, reduce heat and simmer for 20 minutes. Take off heat, add bicarbonate of soda and leave to cool.
2. In mixing bowl add **GROUP 1** and mix until clear.
3. Then add **GROUP 2**.
4. Mix on slow speed for one minute until mix is combined.
5. Mix a further 2 minutes on second speed.
6. Line the tartlets with the cookie dough, about 3 mm thick.
7. Bake at 180° C for 15 minutes.

FILLING

1. Mix **Deli Dulce De Leche**, lemon juice and egg yolk together with a whisk on slow speed until mixture thickens.
2. Pour 50 g of filling into the par-baked bases and leave to thicken.

TOPPING

1. For the topping dissolve the meringue powder in luke warm water and whisk up on fast speed gradually incorporating the sugar until mixture peaks.
2. Pipe 15 g topping onto filling and bake for 5 minutes at 230° C.

Spiced Pineapple Cake



INGREDIENTS

Carrot Cake Mix	1,400 g
Chipkins Sunflower Oil	0,434 g
Water	0,301 g
Cut Peel	0,056 g
Pecan Nuts	0,070 g
Pineapple Pieces	0,336 g

GLAZE

Brown Sugar	0,042 g
Water	0,042 g

TOPPING

Cream Cheese Icing	0,108 g
Ambiante Topping	0,072 g

DECORATION

Choc Discs Dark	0,020 g
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Total Weight	2,597 g
Scale	0,800 g
Yield	3,2

WORKING METHOD

1. Place measured water and oil into mixing bowl first; this will ensure proper mixing. Then add the rest of the ingredients.
2. Mix for ± 1 minute on slow speed and 3 minutes on medium. N.B. Flat beater recommended.
3. Line 8 inch cake tin with pineapple slices, pour 800 g batter over pineapple.
4. Bake at 170° C for 35 minutes (depending on type of oven).
5. Turn cake upside down once cooled.
6. Make a glaze by dissolving the sugar into boiling water, then brush the glaze over the cake (glazing the cake will keep the fruit from going dry).
7. Whip up the Ambiente on second speed until a soft firm consistency is achieved.
8. Using a flat beater, beat the cream cheese icing until soft.
9. Fold the Ambiente into the cream cheese icing. This will give you a very light cream cheese icing.
10. Pipe your decoration on top of the cake while still leaving the pineapples visible.
11. Finish the decoration with dried pineapple and chocolate.

Festive Season Recipe Book



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