

Simmel Cake (With a Twist)

Add to your Easter offering with a simple but effective Simmel Cake with a twist which is a lighter cake base with marzipan incorporated into it. Whether you want to make from scratch or want an easy to use mix we can help you this cake creation

Ingredients

1.36kg	Butter	✓
226g	94084 Shortening	✓
1.58kg	94161 Caster Sugar	✓
2.04kg	94045 Liquid Whole Egg	✓
2.04kg	94065 High Ratio/Heat Treated Cake	✓
7g	94066 Flour	✓
4g	10021 Baking Powder	✓
1.81kg	94106 Mixed Spice	✓
2.04kg	31116 Sultanas	✓
113g	31278 Currants	✓
700g	42671 Glycerine	✓
	38117 Neutral Marzipan (Grated)	
	Alternatively use our 22115	
	Celebration Cake Mix, you can find	
	the recipe for this on our product data	
	sheet!	

✓ AVAILABLE FROM BAKO SELECT

For full product information
and more recipe inspiration
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Method

1. Cream the fats and sugar together (this can be done slowly on a machine fitted with a beater or with the back of a spoon in a mixing bowl)
2. Beat in the eggs a little at a time (Scrape down after each addition of egg is added)
3. Mix in the glycerine and the dried fruit in a separate bowl
4. Sieve the flour, baking powder and spices together and add to the batter (Scrape down once fully incorporated)
5. Lastly mix in the fruit and glycerine mixture
6. Scale approx 560g of batter into a 6" hooped cake tin
7. Bake at 170°C (350°F) until baked through (If you are unsure skewer the centre and it is baked if none of the mix is visible when the skewer is pulled out)
8. To decorate, dredge the work surface lightly with icing sugar and roll out the marzipan to the desired thickness
9. Use the 6" cake ring to cut around to give you the correct amount and shape to top the cake
10. Apply the marzipan to the cake and create 12 balls and add these around the sides
11. Finally blow torch the top of the cake until you get some brown flecks