



SCOTLAND

DUNDEE CAKE

by Chef Roland Gonsalves

What you need:



Pillsbury Egg Free
Spice Cake Mix
1 kg



Softened Butter
100 g



Oil
150 g



Water
350 g



Raisins
200 g



Black Currants
100 g



Tutti Fruity
150 g



Glazed Cherries
50 g



Whole Almonds
100 g



Orange Zest
1 orange



Lemon Zest
2 lemons



1. The fruits can be soaked and refrigerated in mixed fruit jam for 2-3 days.
2. Blanch the almonds and keep aside.
3. Use paddle attachment for mixing.
4. In a mixing bowl, add water, premix, orange zest, lemon zest, oil, and butter and mix on slow for 1 min.
5. Scrape sides of bowl and mix on medium for 3 minutes.
6. Add the soaked fruits and mix well.
7. In a butter paper lined mould, pour the required quantity of batter.
8. Garnish with blanched almonds.
9. Bake at: 165°C
10. Bake for: 35-40 min