



**BAKED GOODS  
FROM REGION  
TO REGION**

## DUNDEE CAKE

It's December and Christmas is upon us, so what could be better during the festive days than enjoying a slice of Dundee Cake accompanied by a cup of tea, or maybe a wee dram?

The recipe for our Dundee Cake is based on IREKS CREME CAKE MIX. With a quantity of addition of 100 %, it is efficient and produces a piece of baked goods with a moist crumb and long freshkeeping qualities.

The commercial development of the cake began in the city of Dundee in the late 18<sup>th</sup> century. However, the cake probably originated in the 16<sup>th</sup> century when it was made for Mary, the famous Queen of Scots. One of the most popular legends here has it that the queen herself asked for a fruit cake recipe without glace cherries, so almonds became the answer. The term "Dundee Cake" is derived from "Keiller's marmalade", the well-known British marmalade company founded in Dundee, which was the first business to mass produce the cake.

## DUNDEE

The City of Dundee sits on the north bank of the Firth of Tay river in Scotland and has approximately 150,000 inhabitants. Its natives are called Dundonians.

Dundee saw a rapid population increase at the end of the 18<sup>th</sup> and beginning of the 19<sup>th</sup> century. Of particular significance was the influx of Irish workers attracted by the prospect of work in the booming textile industries. Its history is evident throughout the city of Dundee, for example at the Camperdown Works in Lochee, the largest jute factory in Dundee of its time. Although employment in the jute industry is now close to zero, the city is still known as a centre for occupation and education including various industries and two universities.

We at IREKS U.K. Ltd. hope you enjoy our version of the popular Dundee Cake and wish you and your loved ones happy holidays and a safe and prosperous new year 2024.



### Dundee Cake

using IREKS CREME CAKE MIX

IREKS CREME CAKE MIX	5.000 kg
Whole egg	1.750 kg
Vegetable oil	1.500 kg
Marmalade	0.350 kg
Vanilla flavouring	0.025 kg
Almond bitter	0.020 kg
Caramel flavouring	0.020 kg
Water, approx.	1.125 kg
Mixed dried fruit	0.250 kg
<b>Total weight</b>	<b>10.040 kg</b>

Mixing time: 4 minutes

Scaling weight: 0.150 kg (round tins)

Instructions for use: Mix all the ingredients, apart from the mixed dried fruit, together for the recommended time. Once a smooth batter has been achieved, add the mixed dried fruit and mix on slow speed until the fruit is evenly distributed. Deposit into tins and arrange whole almonds in neat circles on the top. Bake as required.

Baking temperature: 180° C

Baking time: approx. 35 minutes

