



ALLIED PINNACLE

season TRENDS

Edition 4

TRADITIONAL CHRISTMAS

Classics that make Christmas magical

GLOBAL CELEBRATIONS

A world of festive inspiration

FESTIVE SHOWSTOPPERS

Eye-catching sweet and savoury treats

Your seasonal menu inspiration with trending flavours and recipes



ALLIED PINNACLE

Traditional *Christmas*

Classics that make Christmas magical

Recreate the time-honoured aromas and flavours of Christmas with special sweets, cakes and desserts that tap into childhood memories and family traditions. From sumptuous puddings and mince pies to rich fruit cakes and gingerbread, Allied Pinnacle has the flours, premixes and ingredients you need to create a range that tastes like coming home. Bring those much-loved favourites to your counter and give customers a taste of Christmas tradition.





BAKER'S VOICE



The festive season has always been the highlight of the year for my family, and the family of bakers I've had the pleasure of working with. 18 years and I never get tired of the classics, like the smell of freshly baked gingerbread, or the rich fruity spice aroma from a steamed pudding. There's something special about seeing those traditional favourites come back each year and knowing how much our customers look forward to them.

Traditional lines are always great best sellers, and what's even better with Christmas classics like puddings and fruit cakes - they can be prepared well in advance, and their flavours develop even more over time.

Sara Mancell

Sales Representative – Northern Region, Allied Pinnacle



Christmas Cake – Light Fruit & Nut

YIELDS
50x7"
rounds or
1 full slab

INGREDIENTS:

Stage 1 Fruit

3kg	AP Fruit Mix No Peel
	12.5kg 60105684
300g	Glacé cherries
100g	Glycerine
150g	Brandy or rum extract

Stage 2 Batter

5kg	AP Cake Mix Universal Complete MB 10Kg
	50160180
5g	Each spice (cardamom, cinnamon, ginger, nutmeg)
1.48kg	Water

Stage 3 Topping

300g	Mixed nuts (Brazil, pecan, almond, pistachios)
200g	Dried fruit (apricots, pear, peach, raisins)



METHOD:

1. **Stage 1:** Soak **AP Fruit Mix**, glacé cherries in glycerine and brandy or rum.
2. **Stage 2:** Combine **AP Cake Mix Universal Complete** with spices and water, and beat to a smooth batter.
3. Fold through the soaked fruit until evenly dispersed.
4. Scale into lined tins (7-inch rounds at approx. 800g, or a full slab tray).
5. Bake at 150–160°C for 70–140 minutes depending on tin size, until a skewer comes out clean.
6. **Stage 3:** Once cooled, glaze with warmed apricot glaze for a traditional glossy finish and top with nuts and extra dried fruit. Matures beautifully over 2–3 weeks wrapped and stored in a cool, dark place.



AP CAKE MIX UNIVERSAL COMPLETE MB 10KG 50160180

A universal cake mix that helps you create different cakes especially light, medium or heavy fruit cakes.



Christmas Cake – Dark

YIELDS
10x9"
rounds

INGREDIENTS:

Stage 1 Fruit

5kg **AP Fruit Mix No Peel**
12.5kg 60105684
500ml Dark rum, to cover

Stage 2 Batter

2kg Butter, softened
2kg Brown sugar
40 Eggs (approx. 2 kg)
3kg **AM Flour Plain 12.5kg**
50026703
2L Milk
50g Baking powder
90g Cocoa powder
20g Each spice (ground ginger,
cinnamon and cardamom)

Stage 3 Inclusions

2 kg Mixed dried fruit
(pear, apricot, peach)
2 kg Mixed nuts
(pecan, almond)



METHOD:

1. **Stage 1:** Soak the **AP Fruit Mix** overnight in the dark rum.
2. **Stage 2:** Cream the butter and brown sugar until light, then add the eggs slowly in stages.
3. Sift the **AP Plain Flour**, baking powder, cocoa and spices together and add alternately with the milk.
4. **Stage 3:** Fold through the soaked fruit, dried fruit and nuts until evenly dispersed.
5. Scale approx. 2kg of batter into each of 10 lined 9 inch (23 cm) round tins.
6. Bake at 150–160°C for 90–110 minutes, until a skewer inserted in the centre comes out clean.
7. Cool and mature: cool in the tin and then wrap well and store. Feed with rum weekly if maturing ahead of the season.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





Traditional Christmas Pudding

YIELDS
50
approx. 10x750g
puddings

INGREDIENTS:

Stage 1 Fruit (soak overnight)

3.5kg **AP Fruit Mix No Peel**
12.5kg 60105684

500g Dates, diced
400ml Sherry
200ml Rum extract

Stage 2 Batter

4.24kg **AP Cake Mix Universal**
Complete MB 10Kg
50160180

1.27kg Water



METHOD:

1. **Stage 1:** Soak **AP Fruit Mix** and dates in sherry and rum overnight (or longer if possible).
2. **Stage 2:** Combine **AP Cake Mix Universal Complete** with the water and mix to a smooth batter.
3. Add the soaked fruit; mix until evenly combined.
4. Deposit into pudding basins (approx. 750g each).
5. Cover and steam for 3–4 hours, topping up the water as needed.
6. Cool, then re-steam for 1–1.5 hours on the day of serving. Serve flaming with brandy, or with brandy custard or cream.



AP CAKE MIX UNIVERSAL COMPLETE MB 10KG 50160180

A universal cake mix that helps you create different cakes especially light, medium or heavy fruit cakes.



Fruit Mince Tart

YIELDS
50
tarts

INGREDIENTS:

Pastry

- 2kg **AM Flour Premium Biscuit**
10kg 50103284
- 1kg Unsalted butter
- 300g **Sugar Caster 15kg 60106007**
- 200g Eggs
- 100g Water
- OR
- 50 **Pastry Shortcrust Unbaked**
Case 7cm x 200 60160964

Filling & finish

- 3kg **AP Fruit Mince Deluxe 15Kg**
MB 50105398
- 100ml Brandy
- 150g **Icing Mixture 15kg 60105954**,
for dusting



METHOD:

1. **Pastry:** Rub butter into **AP Flour Premium Biscuit** and **Sugar Caster** until a fine crumb forms; add eggs and water to bring together into a smooth pastry.
2. Rest pastry for 20–30 minutes.
3. Roll and line tart tins or cases. OR use **Pastry Shortcrust Unbaked Cases** and place on a tray.
4. **Filling & finish:** Fill with **AP Fruit Mince**, loosened with a splash of brandy.
5. Top with a pastry lid, lattice, or star cut-out.
6. Bake at 190–200°C for 15–18 minutes until golden. Dust with **Icing Mixture 15kg** to serve, warm or at room temperature.



AP FRUIT MINCE DELUXE 15KG MB 50105398

A blend of selected dried fruits and spices ideal for use in filling festive or seasonal slices, tarts and pies.





Christmas Coconut Ice

YIELDS
50
pieces

INGREDIENTS:

- 500g White cloud shortening / Copha
- 2kg **AP Slice Mix Coconut 15Kg 60105347**
- 250g Condensed milk
- 250ml Water
- 20g **AP Kularome** of your choice :
- AP Kularome Lemon 1Ltr 50105488**
- AP Kularome Orange 1Ltr 50105491**
- AP Kularome Banana 1Ltr 50105484**
- AP Kularome Strawberry 1Ltr 50105500**
- AP Kularome Raspberry 1Ltr 50105490**
- AP Kularome Apple 1Ltr 50105502**
- AP Kularome Pandan 1Ltr 50160360**
- AP Kularome Butterscotch 1Ltr 50105498**
- AP Kularome Caramel 1Ltr 50105437**



METHOD:

1. Place the shortening in a microwave-safe container and heat until just melted – the temperature must not exceed 70°C.
2. Beat the water, condensed milk, melted shortening and **AP Slice Mix Coconut** together for 1 minute on low speed.
3. Scrape down and mix for a further 2–3 minutes on low to medium speed.
4. Press 1.5kg of the white mixture into a half-height sided tray lined with silicone paper. Set in fridge
5. Blend your chosen **AP Kularome** (20g) through the remaining mixture (approx. 1.5kg).
6. Spread the coloured mixture over the white layer and level the surface.
7. Mark for cutting, refrigerate for at least 1 hour, then cut into approx. 50 pieces.



AP SLICE MIX COCONUT 15KG 60105347

A complete coconut slice premix suitable for producing a variety of cookies and slices.



White Christmas Slice



YIELDS
50

1 full tray cut
into 50 pcs

INGREDIENTS:

750g	Pilot Shortening Utility 15kg 60105964
25g	AP Flavour Vanilla 5L 60105397
150g	Rice bubbles
250g	Coconut Desiccated
320g	Milk powder, skim
70g	Red glacé cherries, chopped
70g	Green glacé cherries, chopped
70g	Currants
450g	Icing Mixture 15kg 60105954



METHOD:

1. Melt **Pilot Shortening** gently; do not exceed 45°C. Cool slightly, then stir through **AP Flavour Vanilla**.
2. Combine rice bubbles, **Coconut desiccated**, milk powder, cherries, currants and **Icing Mixture 15kg** in a mixing bowl.
3. Pour over the melted shortening and mix until fully combined.
4. Press firmly into a lined tray, using a second sheet of baking paper on top to flatten evenly.
5. Mark the surface for cutting and rest in a cool room or fridge for 1 hour to set.
6. Cut into pieces before fully firm, then return to the fridge for a further 30 minutes to set completely – a no-bake Australian Christmas classic.



ICING MIXTURE 15KG 60105954

A fine powdered sugar ideal for use in baking and confectionary.





Gingerbread House

YIELDS
1
large house

INGREDIENTS:

Gingerbread

630g	Sugar Caster 15kg 60106007
540g	Unsalted butter
900g	Golden Syrup 60105667
1.86kg	AM Flour Plain 50026703
6g	Cinnamon
8g	Ground ginger
5g	Nutmeg
3g	Salt
6g	Bicarbonate of soda

Stage 1 Royal Icing

100g	AP Meringue Powder 1kg 60105341
670ml	Water
935g	Icing Mixture 15kg 60105954

Stage 2 Royal Icing

935g	Icing Mixture 15kg 60105954
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METHOD:

Gingerbread

1. Melt **Sugar Caster**, unsalted butter and **Golden Syrup** on low heat until melted and combined.
2. Add **AM Flour Plain**, cinnamon, ginger, nutmeg, salt and bicarbonate of soda, blend for 30 seconds to 1 minute on 1st speed using a beater.
3. The Gingerbread Mix is now ready for use – simply roll out to 5mm thick and then cut into the shape of a house, or use a cutter to create festive shapes before placing on a lined tray.
4. Bake at 170°C–175°C for 15 to 20 minutes.
5. Assemble your gingerbread house and decorate as desired.

Royal Icing

1. Using a paddle, place **AP Meringue Powder**, water and **Icing Mixture** into a mixing bowl, and mix on 1st speed for 1 minute to combine, then mix on 3rd speed until stiff peaks form, approx 8-10 minutes.
2. Add **Icing Mixture** and mix for 2 minutes. Royal Icing mixture is now ready to pipe or decorate.



AP MERINGUE POWDER 1KG 60105341

A sweet egg white meringue mixture ideal for use in both cold and cooked meringue, Royal icing, Coconut macaroons and marshmallows.







ALLIED PINNACLE

Global Celebrations

A world of festive inspiration

Share the joy of the holidays with bakes and treats inspired by celebrations from around the world. From German Christmas stollen and Swedish cardamom buns to American key lime pie and Lunar New Year pineapple tarts, there's something for everyone throughout the season. Surprise and delight your customers with creations inspired by different cultures, offering new flavours to discover alongside the classics they already love.



BAKER'S VOICE



I've been a baker for 24 years and have always loved festive baking. Each year, my family spends a couple of days baking fruit mince pies and gingerbread, then we sit around the table decorating them with different colours of royal icing and sprinkles.

Although I'm a traditionalist, my favourite thing to bake over Christmas would have to be hot cross buns! I use Dutch cocoa and Belgian chocolate to create an extremely rich and decadent double chocolate hot cross bun that always sells out.

It's the time of year to indulge, so my tip is to use the best quality ingredients and remember to soak the dried fruit so it doesn't draw moisture out of your product.

Michael Prowse

Account Manager – Southern Region, Allied Pinnacle



Swedish Cardamom Buns (Kardemummabullar)

SWEDEN



YIELDS
50
knotted buns

INGREDIENTS:

Dough

40g	Yeast Instant Dry Rekord 20x500G 60049635
900g	Milk, warmed
2.2kg	AM Flour Perfection 12.5kg 50026732
30g	Ground cardamom
150g	Eggs

Filling

400g	Unsalted butter, softened
300g	Brown sugar
20g	Ground cardamom
10g	Ground cinnamon

Finish

400g	AP Glaze Scroll 5kg 50110866
200g	Pearl sugar / Nib sugar



METHOD:

- Dough:** Combine **Yeast Instant Dry Rekord**, warm milk and a pinch of sugar; rest for 10 minutes until foamy.
- Place **AP Flour Perfection** and cardamom into a mixing bowl. Add yeast mixture and eggs.
- Mix on 1st speed for 2 minutes, then mix on 2nd speed for 6–8 minutes until smooth and elastic.
- Rest dough in a warm place for 45–60 minutes or until doubled.
- Filling:** Combine butter, brown sugar, cardamom and cinnamon until smooth.
- Roll dough into a large rectangle and spread with the cardamom-cinnamon butter filling.
- Fold and cut into strips; twist each strip into a knot shape.
- Proof for 30–40 minutes until puffy.
- Bake at 190–200°C for 12–15 minutes until golden.
- Finish:** Brush warm buns with **AP Glaze Scroll** and scatter with pearl sugar while tacky.



AM FLOUR PERFECTION 12.5KG 50026732

A high quality all purpose baker's flour that gives good, reliable strength and balanced protein levels.



Classic Snickerdoodles UNITED STATES OF AMERICA



YIELDS
50
cookies

INGREDIENTS:

Dough

680g	AM Flour Plain 12.5kg 50026703
20g	Cream of tartar
10g	Bicarbonate of soda
5g	Salt
500g	Unsalted butter, softened
600g	Sugar Caster 15kg 60106007
4	Large eggs
1 tsp	Vanilla extract

Cinnamon sugar coating

80g	Granulated sugar
80g	Ground cinnamon



METHOD:

1. **Dough:** Whisk the **AM Flour Plain**, cream of tartar, bicarbonate of soda and salt together in a bowl. Set aside.
2. In a large bowl, beat the softened butter and **Sugar Caster** until light and fluffy, 2–3 minutes. Beat in the eggs one at a time, then mix in the vanilla extract.
3. Gradually mix the dry ingredients into the wet ingredients until just combined. Cover and chill the dough for at least 30 minutes to firm it up.
4. Preheat to 190°C (375°F) and line baking trays with baking paper.
5. **Cinnamon Sugar Coating:** Combine the granulated sugar and ground cinnamon in a small bowl.
6. Roll the dough into 4cm balls, then roll each ball in the cinnamon sugar until fully coated.
7. Place the balls 5cm apart on the trays and bake for approx. 9 minutes, until the edges are set but the centres still look soft.
8. Rest the cookies on the tray for 5 minutes before transferring to a wire rack.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





Key Lime Pie UNITED STATES OF AMERICA – FLORIDA



YIELDS
50
mini tarts

INGREDIENTS:

Key lime filling

- 3.96l Sweetened condensed milk (10 x 396ml cans)
- 40 Egg yolks (approx. 720g)
- 1.8l Lime juice (bottled or fresh)
- 60g Lime zest

Pastry case

50 x Pastry Shortcrust Unbaked
Case 7cm x 200 60160964

Whipped topping

- 2.4l Thickened cream
- 250g Icing Mixture 15kg 60105954

True 'key limes' are smaller and more tart than regular limes but may be difficult to source, so substitute standard limes in this recipe.



METHOD:

1. Preheat to 180°C
2. **Key lime filling:** Whisk the condensed milk and egg yolks together until smooth. Add lime juice and zest, and mix until combined and slightly thickened.
3. **Pastry case:** Pour approx. 130g of filling into each **Pastry Shortcrust Case** and spread evenly.
4. Bake for 15 minutes, until the filling is set but still slightly wobbly in the centre.
5. Cool to room temperature, then refrigerate for at least 3 hours until fully set.
6. **Whipped topping:** Whip the thickened cream and **Icing Mixture** to soft peaks, then pipe or top the chilled pies with whipped cream and extra lime zest. Slice and serve.



**PASTRY SHORTCRUST
UNBAKED CASE 7CM X
200 60160964**

A ready to bake shortcrust pie shell. Simply add your fillings and bake until golden brown.



Swedish Princess Cake (Princesstårta) SWEDEN



YIELDS
50
mini cakes

INGREDIENTS:

Sponge

800g Eggs
700g **Sugar Caster 15kg 60106007**
1kg **AM Flour Hi Ratio Cake 10kg 50103815**

Custard filling

600g **AP Mix Custard Instant 15kg 50160777**
1.5kg Milk

Filling

500g **AP Filling Rasplum Natural 5kg 50106397**
2.5kg Fresh cream, whipped

Finish

1.8kg Marzipan
180ml **AP Apple Flavoured Kularome 50105502**
100g Additional marzipan, for rose garnish
10ml **AP Raspberry Flavoured Kularome 50105490**
100g **Icing Mixture 15kg 60105954**, for dusting



METHOD:

- Sponge:** Whisk eggs and **Sugar Caster** to a thick, pale sponge batter; fold through sifted **AM Flour Hi Ratio Cake** flour.
- Bake in lined sheet pans at 180C for 12-15 minutes, cool then cut into approximately 50 small rounds (7cm), and slice each round into halves.
- Custard Filling:** Whisk **AP Mix Custard Instant** with milk on 1st speed for 1 minute, scrape down and then mix on 3rd speed for 5 minutes until thick and smooth. Allow to stand for 10 minutes.
- Filling:** Assemble each mini cake: take a layer of sponge, top with a spoon of **AP Filling Rasplum Natural**, a layer of custard, then the second sponge round. Dome each mini cake generously with whipped cream to build the traditional rounded shape.
- Chill briefly to firm up the cream dome.
- Finish:** Mix marzipan with **AP Apple Flavoured Kularome** and roll out thinly, cut into rounds and drape over each domed cake, smoothing down and trimming neatly at the base.
- Tint a small piece of marzipan with a touch of **AP Raspberry Flavoured Kularome** in place of traditional rose colouring, and shape into tiny roses; place one on top of each cake.
- Dust lightly with **Icing Mixture** to finish.



AP MIX CUSTARD INSTANT 15KG 50160777

A blend of select ingredients to help create an easy-to-use firm custard, suitable for decorative piping, layering into tortes and sponges, or as a filling for eclairs, cream puffs, custard tarts, flans and vanilla slices.





Franzbrötchen – Trio Dipped German Cinnamon Scrolls

GERMANY



YIELDS
50
approx. 17x3
flavours

INGREDIENTS:

Pastry

5kg **Puff Pastry Roll 10Kg**
60106346

Cinnamon filling

500g Unsalted butter, softened
350g Brown sugar
50g Ground cinnamon

Variant 1

Pistachio & white chocolate

250g White chocolate, melted
150g Chopped pistachios

Variant 2

Strawberry & white chocolate

250g White chocolate
20g **AP Strawberry Flavoured**
Kularome 1Ltr 50105500
80g Freeze-dried strawberry
pieces

Variant 3

Chocolate-dipped & hazelnut

250g Dark chocolate, melted
150g Chopped toasted
hazelnuts



METHOD:

1. **Pastry:** Lay out the **Puff Pastry Roll** on a lightly floured bench and cut into rectangles 30cm long.
2. **Cinnamon filling:** Combine butter, sugar and cinnamon in a bowl and spread over rectangles of pastry.
3. Roll each rectangle into a log, cut into 12 pieces then flatten the centre with a dowel / handle of a wooden spoon to create the traditional flattened Franzbrötchen shape.
4. Place on lined trays and proof for 30–40 minutes until puffy.
5. Bake at 200–210°C for 12–15 minutes until deep golden and caramelised at the edges.
6. Once cool, divide into three batches and dip each in its own topping: white chocolate and pistachio; strawberry white chocolate; or dark chocolate and hazelnut.



PUFF PASTRY
ROLL 10KG
60106346

Unbaked frozen margarine puff pastry in a roll format ideal to create pastries, danishes and baked goods.



Christmas Stollen

GERMANY



YIELDS
50x7"
logs

INGREDIENTS:

Fruit

600g	Sultanas
200g	Mixed peel
250g	Slivered almonds
100ml	Dark rum

Dough

30g	Yeast Instant Dry Bakers Rekord Red 20 x 500g 60049635
400g	Milk, warmed
1.5kg	AM Superb Bakers Flour 12.5kg 50021081
150g	Sugar Caster 15kg 60106007
15g	Salt
10g	Ground cardamom
20g	Lemon zest
150g	Eggs
400g	Unsalted butter, softened

Filling & Finish

1kg	Marzipan
300g	Unsalted butter, melted, for brushing
400g	Icing Mixture 15kg 60105954 , for dusting



METHOD:

1. **Fruit:** Soak sultanas, mixed peel and slivered almonds in dark rum for at least 1 hour (or overnight).
2. **Dough:** Combine **Yeast Instant Dry Bakers Rekord Red**, warm milk and a pinch of sugar; rest for 10 minutes until foamy.
3. Place **AM Superb Bakers Flour**, sugar, salt, cardamom and lemon zest into a mixing bowl. Add yeast mixture and eggs, then add softened butter gradually.
4. Mix on 2nd speed for 6–8 minutes until smooth and elastic.
5. Fold through the soaked fruit and nuts by hand.
6. Rest dough in a warm place for 45–60 minutes or until doubled.
7. Divide and shape into 7 portions and flatten top with Marzipan and fold over the dough to enclose it to form the traditional 'Stollen' shape.
8. Proof for 30–40 minutes, then bake at 180–190°C for 35–45 minutes until deep golden, covering loosely with foil if browning too quickly.
9. **Filling & finish:** While still warm, brush generously with melted butter and dust heavily with **Icing Mixture**.
10. Rest wrapped for at least 24 hours before slicing to allow the flavour to develop.



YEAST INSTANT DRY BAKERS REKORD RED 20 X 500G 60049635

Everyday, all purpose. Built for lean doughs with low or no sugar. A fast, vigorous rise for bread, rolls, baguettes, pizza, wraps and buns.





Poppyseed Rugelach

POLAND



YIELDS
48
crescents

INGREDIENTS:

Dough

1kg	Unsalted butter, cold, cubed
1kg	Cream cheese, cold, cubed
1.5kg	AM Flour Plain 12.5kg 50026703
100g	Sugar Caster 15kg 60106007
10g	Salt

Poppyseed filling

500g	Poppyseed, ground
300g	Milk
300g	Sugar Caster 15kg 60106007
100g	Unsalted butter
150g	Honey
20g	Lemon zest
150g	Sultanas, chopped (optional)

Finish

150g	Egg wash
200g	Icing Mixture 15kg 60105954 , for sprinkling



METHOD:

1. **Dough:** Rub cold butter and cream cheese into **AM Flour Plain**, **Sugar Caster** and salt until it just comes together into a smooth dough – do not overwork.
2. Divide dough into 4 rounds, wrap and chill for at least 1 hour.
3. **Poppyseed filling:** combine ground poppyseed, milk, sugar, butter, honey and lemon zest in a saucepan; cook gently for 5–8 minutes until thickened to a spreadable paste. Cool completely.
4. Roll each dough round out into a thin circle and spread with a layer of poppyseed filling, scattering with chopped sultanas if using.
5. Cut each circle into 12–16 thin wedges, like a pizza.
6. Roll each wedge up from the wide end to the point, curving slightly into a crescent as you roll – the traditional ‘poppyseed croissant shape’.
7. Place on lined trays, brush with egg wash, and sprinkle with **Sugar Caster**.
8. Bake at 180–190°C for 18–22 minutes until golden – the cream cheese dough gives these their characteristic flaky, tender crumb.
9. **Finish:** Dust with **Icing Mixture** and serve.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.



Lunar New Year Pineapple Tarts SINGAPORE & MALAYSIA



YIELDS
50
tarts

INGREDIENTS:

Pineapple jam

- 2kg Fresh pineapple, grated & drained
- 600g **Sugar Caster 15kg 60106007**
- 2 sticks Cinnamon
- 2 Whole star anise

Pastry

- 1kg Unsalted butter, softened
- 200g **Icing Mixture 15kg 60105954**
- 100g Egg yolks
- 1.5kg **AM Flour Plain 12.5kg 50026703**
- 150g **AP Mix Custard Instant 15Kg 50160777**
- 5g Salt

Finish

- 100g Egg yolk, for glazing
- 50 pcs Whole cloves (for decoration)



METHOD:

1. **Pineapple Jam:** Cook grated pineapple with **Sugar Caster**, cinnamon stick and star anise over medium-low heat, stirring frequently, for 45–60 minutes until reduced to a thick, jammy paste that holds its shape. Cool completely and remove the whole spices.
2. Roll the pineapple jam into small balls (approx. 12g each).
3. **Pastry:** Cream butter and **Icing Mixture** until light; add egg yolks.
4. Sift in **AM Flour Plain**, **AP Mix Custard Instant** and salt; mix until a soft, slightly sticky dough forms – do not overwork, as this pastry should stay short and crumbly.
5. Wrap a small portion of pastry (approx. 15g) around each pineapple jam ball, fully enclosing the filling and rolling into a smooth ball or neat oval.
6. Place on lined trays, leaving space to spread slightly.
7. **Finish:** Brush lightly with egg yolk for a glossy golden finish, and press a whole clove into the top of each to resemble a pineapple crown.
8. Bake at 160–170°C for 18–22 minutes until pale golden – closed pineapple tarts should stay pale rather than deeply browned, to protect the delicate pastry. Traditionally served at Chinese New Year and Hari Raya, where the golden pineapple jam symbolises prosperity.



ICING MIXTURE 15KG 60105954

A fine powdered sugar ideal for use in baking and confectionary.





ALLIED PINNACLE

Festive Showstoppers

**Eye-catching sweet and
savory treats**

'Tis the season to go viral! Give your counter a festive glow-up with creations made to be snapped and shared. From fabulous finger food to trending sweet and swicy flavours in vibrant hues, put a fresh twist on nostalgic favourites and give your customers something worth queuing out the door for. Play with unexpected flavour combinations, shapes and finishes to create showstoppers that catch the eye and keep customers coming back for more.



BAKER'S VOICE



Even after 30 years as a pastry chef and baker, I still love the magic of festive baking. My career has taken me around the world, allowing me to experience many different baking traditions, flavours and techniques.

For me, this time of year is about family, tradition and good memories. It's a chance to slow down, come together and enjoy the food we associate with special occasions. The classics will always have their place, but I also love experimenting and giving customers something unexpected. There's a new wave of flavours worth exploring, and customers especially love my white chocolate, pistachio and cranberry fudge!

Ross Archie

New Product Development Lead, Allied Pinnacle



Red Velvet Cheesecake Swirl Slab



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Red velvet batter

2kg	AP Cake Mix Red Velvet 15kg RA MB 50111892
700g	Water
300g	Canola oil
400g	Eggs

Cheesecake swirl

1.5kg	AP Cheesecake Mix 10kg MB 50160160
975g	Water

Finish

600g	AP Mallo Sno 12.5kg 50105336
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METHOD:

- Red velvet batter:** Place **AP Cake Mix Red Velvet**, water, oil and eggs into a mixing bowl. Mix on 1st speed for 1 minute, scrape down, then 2nd speed for 3 minutes.
- Pour batter into a fully lined slab tray, reserving a small amount for swirling.
- Cheesecake swirl:** Whisk **AP Cheesecake Mix** with water on 2nd speed for 3 minutes until thick and smooth.
- Dollop cheesecake mixture over the red velvet batter and swirl gently with a skewer for a marbled effect.
- Bake at 160–170°C for 30–40 minutes until just set with a slight wobble in the centre.
- Finish:** Place **AP Mallo Sno** into a microwave safe bowl or saucepan to melt until no lumps can be seen. Add to a mixing bowl and whisk until firm (about 10 minutes).
- Cool fully, then pipe **AP Mallo Sno** over the top and lightly torch or grill until golden.
- Chill for 1 hour before cutting into 50 pieces.



CAKE MIX RED VELVET 15KG RA MB 50111892

An expertly blended pre-mix recipe to create red velvet cakes, mini cakes, muffins, swiss rolls and self saucing puddings.



Chilli-Chocolate Spiced Shortbread



YIELDS
50
50 x 35g
biscuits

INGREDIENTS:

Dough

1kg	Unsalted butter
500g	Sugar Caster 15kg 60106007
80g	Cocoa powder
10g	Chilli flakes / mild chilli powder
10g	Salt flakes
1.8kg	AM Flour Premium Biscuit 10kg 50103284

Finish

400g	Dark chocolate, melted
150g	AP Fondant White Extra Soft 15Kg 50105409
100g	Coconut Desiccated Fine 11.34kg, toasted 60105677



METHOD:

1. **Dough:** Cream butter, **Sugar Caster**, cocoa powder, chilli and salt until light and smooth.
2. Add **AM Flour Premium Biscuit** and mix on 1st speed until a smooth dough just comes together – do not overmix.
3. Rest dough for 20–30 minutes, then roll to 8mm thickness and cut into star or tree shapes.
4. Bake at 150–160°C for 15–18 minutes; do not brown.
5. Cool completely, then dip half of each biscuit into melted dark chocolate.
6. Warm the **AP Fondant White Extra Soft** and drizzle in a fine lace pattern.
7. **Finish:** Top with a light scatter of toasted **Coconut Desiccated**, or a pinch of chilli flakes.



AM FLOUR PREMIUM BISCUIT 10KG 50103284

A low protein flour milled from clean, sound, soft Australian wheats ideal for creating biscuits and cookies.





Croissant Fairy Bread Trees / Diamonds

YIELDS
50

INGREDIENTS:

- 50 units **TPH Croissant FTO**
90 x 50g 50111021
- 600g Unsalted butter, softened
or **AP Icing International**
Vanilla 10Kg 50160930
- 800g **Caketops Non Pariels 10kg**
60106046



METHOD:

1. Split **TPH Croissants** lengthways and flatten gently with a rolling pin to create a triangle (Christmas tree) or just flatten for a diamond, then bake until golden brown.
2. Spread generously with softened butter or **AP Icing International Vanilla**, right to the edges.
3. Press the buttered side face-down into a tray of **Caketops Non Pariels** until fully coated.
4. Serve immediately for the best crunch and colour.



TPH CROISSANT FTO 90 x 50G 50111021

A delicious ready to bake croissant made with premium butter and expertly laminated dough to deliver a golden finish, crisp outer layer and soft, airy interior.





YIELDS
50

Australia Day Lamington

INGREDIENTS:

Stage 1 Sponge

- 600g **Whole egg**
- 550g **Water**
- 1.5kg **AM Cake Mix Super Sponge Mix 50036352**

Lamington dip

- 2kg **Icing Mixture 60105954**
- 60g **Unsalted butter**
- 600ml **Boiling water**
- 50g **AP Kularome Lemon 1L 50105488**
- 50g **AP Kularome Apple 1L 50105502**

Finishing

- 1kg **Coconut Desiccated Fine 11.34kg 60105677**
- 1.5kg **Mock cream**



METHOD:

1. **Sponge:** Place Whole Egg and water into mixing bowl, then add **AP Super Sponge Mix**.
2. Using whisk, blend on 1st speed for 1 minute. Scrape down bowl.
3. Whisk on 3rd speed for 10 minutes for a light, open texture.
4. Deposit batter into a paper lined sponge full sheet tray (66cm x 45.7cm). Bake at 180°C for about 25 minutes. Cool completely.
5. Trim edges and cut into 6cm squares (approx. 55 squares, allowing for trim loss).
6. **Lamington dip:** whisk icing sugar, unsalted butter and boiling water until smooth. Divide into 2 bowls and add **AP Kularome Lemon** to one bowl and **AP Kularome Apple** to the other. Keep warm.
7. Dip squares into the lamington dip and place on wire rack, allowing excess to drip off.
8. **Finishing:** Roll through desiccated coconut and place on wire rack for about an hour to allow the dip to set.
9. Once set, slice each lamington in half and fill with approx. 30g mock cream.



AM CAKE MIX SUPER SPONGE MIX 50036352

A perfect blend of selected ingredients to create a consistent, light, soft sponge cake with ease.





Strawberry Christmas Brownies



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Batter

3kg	AP Brownie Mix Choc Fudge Slice 15kg 60105338
600g	Eggs
300g	Canola oil
300g	Water
300g	Raspberry lollies, halved
400g	White chocolate, chopped

Finish

300g	White chocolate, melted, for drizzle
400g	Festive lollies (red ball, spearmint leaves, strawberry and cream lollies etc)



METHOD:

1. **Batter:** Combine **AP Brownie Mix Choc Fudge**, eggs, oil and water; mix on low speed for 3 minutes.
2. Fold through halved raspberry lollies and chopped white chocolate.
3. Pour into a lined tray and bake at 160°C for 30–35 minutes until just set with a slight wobble in the centre.
4. **Finish:** Cool fully, then drizzle with melted white chocolate.
5. Scatter with festive lollies while the chocolate is still tacky.
6. Cut into 50 pieces.



AP BROWNIE MIX CHOC FUDGE SLICE 15KG 60105338

A delicious blend of selected ingredients to create a sweet chocolate flavoured brownies, with a traditional fudgy style texture.





YIELDS
50
savory cups

Pesto, Tomato & Bocconcini Croissant Cups

INGREDIENTS:

5kg	AP Puff Pastry Roll 10kg 60106346
500g	Basil Pesto
1kg	Bocconcini, halved
1kg	Cherry Tomatoes, halved
100ml	Olive Oil, for drizzling

Salt and black pepper to taste

As needed Fresh Basil Leaves, to garnish



METHOD:

1. Layout **Puff Pastry roll** and cut into 7cm squares and place into a greased muffin tin cavity to form a cup shape.
2. Top with a dessert spoon (10g) of pesto into the base of each croissant cup.
3. Top with a piece of bocconcini and half a cherry tomato.
4. Drizzle lightly with olive oil and season with salt and pepper.
5. Bake at 180–190°C for 10–12 minutes until the pastry is golden and the cheese has softened.
6. Finish with a small basil leaf before serving.



PUFF PASTRY ROLL 10KG 60106346

Unbaked frozen margarine puff pastry in a roll format ideal to create pastries, danishes and baked goods.





Lavosh with Whipped Feta, Pomegranate Molasses & Dukkah

YIELDS
100
shards

INGREDIENTS:

Lavosh

1kg	AM Flour Plain 12.5kg 50026703
150g	Olive oil
400g	Water
15g	Salt
50g	Sesame / Nigella seeds, for topping

Whipped feta

1kg	Feta, crumbled
500g	Greek yoghurt or cream cheese
100g	Olive oil
50g	Lemon juice

Finish

200g	Pomegranate molasses
200g	Dukkah
150g	Fresh pomegranate arils (optional)



METHOD:

1. **Lavosh:** Combine **AM Flour Plain**, olive oil, water and salt into a smooth, firm dough. Rest for 20 minutes.
2. Roll dough out as thinly as possible (aim for almost translucent) and cut into shards or rounds.
3. Scatter with sesame or nigella seeds and a little extra salt.
4. Bake at 180–190°C for 8–10 minutes until crisp and golden, watching closely as lavosh can burn quickly.
5. **Whipped feta:** Blitz feta, yoghurt, olive oil and lemon juice until smooth and whipped.
6. Spread whipped feta generously over each lavosh shard, or serve alongside for guests to build their own.
7. **Finish:** Drizzle with pomegranate molasses and finish with a generous scatter of dukkah and fresh pomegranate arils.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





YIELDS
100

NYB Bagel Crostini Bites – 4 Ways

INGREDIENTS:

Base

4 packs (64 bagels) **NYB Bagel Plain Baked 16x120g 50110765**

300ml Olive oil, for brushing to taste salt & pepper

Topping A

Pea hummus & mint

1.5kg Frozen peas, tahini, lemon, garlic, olive oil
as needed fresh mint, to garnish

Topping B

Beetroot dip & goat's curd

1.5kg Roasted beetroot, Greek yoghurt, tahini, cumin
200g Goat's curd, to garnish

Topping C

Roasted tomato & fetta

1.2kg Semi-dried tomatoes, marinated fetta, basil

Topping D

Caramelised onion & camembert

1.2kg Caramelised onion jam, Camembert cheese, chives



METHOD:

1. **Base:** Using a serrated knife, Slice **NY Bagels** vertically into thin rounds (approx. 3–4mm)
2. Arrange rounds on a lined tray, brush lightly with olive oil, and season.
3. Dry out in a low oven at 130–140°C for 20–25 minutes, turning once, until crisp and golden but not deeply browned – a melba-toast style base that carries toppings without going soggy.
4. Cool completely before topping (crostini can be made 2–3 days ahead and stored airtight).
5. **Toppings:** Blitz peas with tahini, lemon, garlic and olive oil then season to taste; for the pea hummus; blitz roasted beetroot with yoghurt, tahini and cumin for the beetroot dip and season; prepare remaining toppings per their components.
6. Pipe or spoon topping onto each crostini just before service, keeping varieties separate for a colourful grazing platter.
7. Finish each variety with its own garnish – mint for pea hummus, goat's curd for beetroot, basil for tomato & fetta, chives for caramelised onion & camembert.



NYB BAGEL PLAIN BAKED 16X120G 50110765

A New York–style bagel with light and chewy texture a shiny crust and delicious crisp first bite. Simply warm, bake or toast and serve with different toppings and fillings.





Brown Butter Hazelnut Blondies with Toasted Meringue



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Blondie base

1kg	Unsalted butter, browned
1.2kg	Brown sugar
500g	Eggs
1.2kg	AM Flour Plain 12.5kg 50026703
500g	Chopped hazelnuts, toasted
20g	AP Vanilla Special 08.1189 1Ltr 60105400

Meringue topping

100g	AP Meringue Powder 1kg 60105341
800g	Sugar Caster 15kg 60106007
150g	Water



METHOD:

1. **Blondie base:** Brown the butter over medium heat until nutty and golden; cool slightly.
2. Whisk browned butter with brown sugar and eggs until combined.
3. Fold through **AM Flour Plain**, toasted hazelnuts and **AP Vanilla Special**.
4. Pour into a lined tray and bake at 160–170°C for 25–30 minutes until just set with a slight wobble.
5. **Meringue topping:** Whisk **AP Meringue Powder**, **Sugar Caster** 15kg and water to stiff, glossy peaks.
6. Once the blondie has cooled, pipe or spread meringue over the top in peaks.
7. Lightly torch or grill the meringue until golden before cutting into 50 pieces.



AP MERINGUE POWDER 1KG 60105341

A sweet egg white meringue mixture ideal for use in both cold and cooked meringue, Royal icing, Coconut macaroons and marshmallows.



Festive Cake with Pistachios



YIELDS
1
full slab or
5x7" cakes

INGREDIENTS:

Batter

- 1kg Unsalted butter
- 1kg **Sugar Caster 15kg 60106007**
- 900g Eggs
- 1.2kg **AM Flour Plain 12.5kg 50026703**

Inclusions

- 1kg Cranberries
- 300g Glacé cherries
- 600g Chopped pistachios
- 30g Orange zest

Finish

- 300g Pistachios, whole, for topping
- 200g Cranberries, for topping
- 300g Pistachio paste OR
- 200g Neutragel



METHOD:

1. **Batter:** Cream butter and **Sugar Caster** until light; add eggs gradually.
2. Fold in **AM Flour Plain**, then fold through cranberries, cherries, chopped pistachios and orange zest.
3. Scale into lined tins or a full slab tray.
4. **Inclusions:** Arrange whole pistachios and cranberries decoratively over the top.
5. Bake at 150–160°C for 60–90 minutes depending on tin size, until a skewer comes out clean.
6. **Finish:** Drizzle with warmed pistachio paste for more pistachio flavour OR brush with warmed Aprigel once baked for a glossy, jewel-toned finish.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





Pantry List

FLOURS

FLOURS

- 50026703** AM Flour Plain 12.5kg
p.5, 10, 15, 20, 21, 30, 32, 33
- 50026732** AM Flour Perfection 12.5kg p.14
- 50103284** AM Flour Premium Biscuit 10kg p.7, 25
- 50103815** AM Flour Hi Ratio Cake 10kg p.17
- 50021081** AM Superb Bakers Flour 12.5kg p.19

MIXES & BASES

- 50160180** AP Cake Mix Universal Complete MB
10kg p.4, 6
- 50160160** AP Cheesecake Mix 10kg MB p.24
- 50111892** AP Cake Mix Red Velvet 15kg RA MB
p.24
- 60105338** AP Brownie Mix Choc Fudge Slice 15kg
p.28
- 60105347** AP Slice Mix Coconut 15kg p.8
- 50160777** AP Mix Custard Instant 15kg p.17, 21
- 50105336** AP Mallo Sno 12.5kg p.24
- 50036352** AM Cake Mix Super Sponge Mix p.27

FLAVOURS, FILLINGS & FINISHES

FILLINGS & FINISHES

- 50105398** AP Fruit Mince Deluxe 15kg MB p.7
- 50105409** AP Fondant White Extra Soft 15kg p.25
- 50160930** AP Icing International Vanilla 10kg p.26
- 50110866** AP Glaze Scroll 5kg p.14
- 60106046** Caketops Non Pariels 10kg p.26
- 60105341** AP Meringue Powder 1kg p.10, 32
- 60105677** Coconut Desiccated Fine 11.34kg p.25, 27
- 60105400** AP Vanilla Special 08.1189 1Ltr p.32
- 50106397** AP Filling Rasplum Natural 5kg p.17
- 60105684** AP Fruit Mix No Peel 12.5kg p.4, 5, 6
- 60105397** AP Flavour Vanilla 5L, p.9

PASTRY, BREAD & FROZEN

- 60106346** Puff Pastry Roll 10kg p.18, 29
- 60160964** Pastry Shortcrust Case 7cm x200
p.7, 16
- 50111021** TPH Croissant FTO 90x50g p.26
- 50110765** NYB Bagel Plain Baked 16x120g p.31

BAKERY ESSENTIALS

FATS & SUGARS

- 60106007** Sugar Caster 15kg
p.7, 10, 15, 17, 19, 20, 21, 25, 32, 33
- 60105954** Icing Mixture 15kg
p.7, 9, 10, 16, 17, 19, 20, 21, 27
- 60105667** Golden Syrup p.10
- 60105964** Pilot Shortening Utility 15kg p.9
- 60049635** Yeast Instant Dry Rekord 20x500g
p.14, 19

AP KULAROME FLAVOURS 1 LTR

- 50105488** Lemon also p.8, 27
- 50105491** Orange p.8
- 50105484** Banana p.8
- 50105500** Strawberry also p.8, 18
- 50105490** Raspberry also p.8, 17
- 50105502** Apple also p.8, 17, 27
- 50160360** Pandan p.8
- 50105498** Butterscotch p.8
- 50105437** Caramel p.8

HERO SKUS

Traditional Christmas



AP CAKE MIX UNIVERSAL
COMPLETE MB 10KG 50160180



AM FLOUR PLAIN 12.5KG
50026703



AP FRUIT MINCE DELUXE
15KG MB 50105398



AP SLICE MIX COCONUT
15KG 60105347



ICING MIXTURE 15KG
60105954



AP MERINGUE POWDER
1KG 60105341

Global Celebrations



AM FLOUR
PERFECTION
12.5KG 50026732



AM FLOUR PLAIN
12.5KG 50026703



PASTRY SHORTCRUST
UNBAKED CASE 7CM X
200 60160964



AP MIX CUSTARD
INSTANT
15KG 50160777



PUFF PASTRY ROLL
10KG 60106346



YEAST INSTANT DRY
BAKERS REKORD RED
20 X 500G 60049635



ICING MIXTURE 15KG
60105954

Festive Showstoppers



CAKE MIX RED VELVET
15KG RA MB 50111892



AM CAKE MIX SUPER
SPONGE MIX 50036352



AM FLOUR PLAIN
12.5KG 50026703



AM FLOUR PREMIUM
BISCUIT 10KG 50103284



AP BROWNIE MIX
CHOC FUDGE SLICE
15KG 60105338



AP MERINGUE
POWDER 1KG 60105341



TPH CROISSANT FTO
90 x 50G 50111021



NYB BAGEL PLAIN
BAKED 16X120G
50110765



PUFF PASTRY ROLL
10KG 60106346



ALLIED PINNACLE

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