



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:

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

1. **Sponge:** Whisk eggs and **Sugar Caster** to a thick, pale sponge batter; fold through sifted **AM Flour Hi Ratio Cake** flour.
2. 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.
3. **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.
4. **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.
5. Chill briefly to firm up the cream dome.
6. **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.
7. 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.
8. 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.





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