



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.





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