



BAKELS

BAKERY INGREDIENTS SINCE 1904



Recipe Inspiration

UPGRADE YOUR
**FESTIVE
BAKERY**

CHALLENGE TRADITION WITH BAKELS MODERN INGREDIENTS TO *Wow consumers this Christmas*

It is that time of year again, the season of warm flavors and delicious treats. Whether it is moments of indulgence consumers enjoy on-the-go or festive bakery products shared as gifts this Christmas, get your offering set for the most popular season in the calendar.

For seasonal NPD, products launched for Christmas are the most popular, showing a 14% increase in last five years. Leading flavors include chocolate, hazelnut, caramel, fruit & spices, and cinnamon.

This year, Bakels is here to help you at every step of the way. Our versatile range of ingredients, many of which are well-suited to year-round applications too, offers convenience for bakers to create inspiring festive products to wow customers.

Our end-to-end support will help turn our ingredients into your sales.



Create

Using our recipe inspiration, transform your festive assortment.





CHRISTMAS SPECIAL RECIPES

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Plum Cake



Method

1. Measure the weight of the Bakels Plum Cake EF Mix and combine it with water.
2. Blend the mixture for 1 minute at medium speed.
3. After blending, scrape down the batter and continue mixing for an additional 3 minutes at high speed.
4. Introduce oil and mix for 1 minute at a slow speed.
5. Incorporate candied peels, chopped cashew nuts, and raisins into the batter.
6. Transfer the batter into a greased mould tin and bake at 180°C for 20-25 minutes.

Ingredients

Bakels Plum
Cake EF Mix



1000g

Vegetable
oil



290g

Candied peels & chopped
cashew nuts



177g

Water



321g

Christmas Cheesecake Bites



Ingredients

Bakels
Plum Cake EF
Mix



200g

Bakels
Cookie EF
Mix



200g

Butter



80g

Cream
Cheese



100g

Powder
Sugar



50g

Whipping
Cream



200g

Method

1. Begin by combining the Bakels Plum Cake crumb, Bakels Cookie crumb, and butter to form a dough.
2. Press this mixture into a tart shell and evenly spread it in the tart mold.
3. Bake at 180°C for 10 minutes. Allow the tart shell to cool, then carefully remove it from the mold.

Cheese Filling:

1. In a bowl, mix cream cheese and powdered sugar at a slow speed for 2 minutes.
2. Gradually incorporate whipping cream into the mixture.

Assembly and Decoration:

Fill a piping bag with the prepared cheese filling. Take a tart shell and pipe the cheese filling into it using the piping bag. Finish by garnishing with lemon zest.

Midnight Brownie



Ingredients

Bakels Brownie Classic
EF Cake Mix



1000g

Vegetable
oil



340g

Water



380g

Chocolate chips
& dry fruits



Optional

Method

1. Combine all the ingredients.
2. Blend for 1 minute at a slow speed, followed by
3. 2 minutes at a medium speed.
4. After mixing, pour the batter into the greased mould.
5. Bake it at 180°C for 30 to 35 minutes.

Ganache

1. Bring the fresh cream to a boil, ensuring it boils without burning, and stir thoroughly.
2. Pour the boiled fresh cream over the chocolate and let it melt.
3. Mix it thoroughly and allow it to cool.

Assembly and Decoration:

Use a round cutter to shape the brownies. Layer each round with ganache. Apply the ganache layer on top of the brownie. Garnish it with green leaves and cherries.

Linger Cookies

Method

1. Start by placing softened butter in a mixing bowl, then add the Bakels Cookie EF Mix and honey.
2. Mix the ingredients at medium speed until they are thoroughly combined.
3. Scrape down the cookie dough and shape it into round balls.
4. Fill the center with Les Fruits 50% Raspberry Fruit Filling.
5. Bake the cookies at 180°C for 7-9 minutes or until they achieve a light golden color.

Assembly and Decoration:

Decorate the cookies with white chocolate, creating a beautiful snowman design.

Ingredients

Bakels
Cookie EF Mix



1000g

Butter



400g

Honey



50g

Les Fruits 50%
Raspberry Fruit Filling



50g



Apple Cinnamon Donuts

Ingredients

Bakels
Donut EF Mix



1000g

Butter



70g

Yeast



25g

Water



250g

Apple
Puree



150g

Cinnamon
Powder



6g

Method

1. Begin by grinding the apples to create a smooth apple puree.
2. Next, combine all the ingredients in a mixing bowl.
3. Mix slowly for 2 minutes, followed by a fast mix for 7 minutes.
4. After mixing, scrape down the dough and allow it to rest for 15 minutes.
5. Use a sheet machine to roll out the dough, cut it with a cutter, and let it prove for 45 to 50 minutes.
6. Finally, fry it at 180°C.

Assembly and Decoration:

Dip the donuts into the glaze and add some decorative toppings on the top.



Plum Cake Pudding with Caramel Sauce



Ingredients

Bakels Plum EF
Cake Mix



1000g

Vegetable
oil



290g

Candied peels &
chopped
cashew nuts



177g

Water



321g

Bakels Caramel
Toffee Glaze



100g

Milk



50-80g

Method

1. Measure the weight of the Bakels Plum Cake EF Mix and combine it with water.
2. Blend the mixture for 1 minute at medium speed.
3. After blending, scrape down the batter and continue mixing for an additional 3 minutes at high speed.
4. Introduce oil and mix for 1 minute at a slow speed.
5. Incorporate candied peels, chopped cashew nuts, and raisins into the batter.
6. Transfer the batter into a greased mould tin and bake at 180°C for 20-25 minutes.

Caramel Sauce

1. Take Bakels Caramel Toffee Glaze and milk and blend it together.

Assembly

Pour desirable amount of caramel sauce over the pudding.

Plum Cake Pops

Ingredients

Bakels Plum EF
Cake Mix



1000g

Vegetable
oil



290g

Water



321g

Candied peels & chopped
caramel nuts



177g

Chocolate sprinkles



177g

Method

1. Combine all the ingredients, excluding the oil. Mix at a slow speed for 1 minute, followed by 3 minutes at a fast pace.
2. After adding the oil, mix at a slow speed for 1 minute. Scrape down the batter, pour it into the mould, and bake at 180°C for 30 minutes.

Ganache

1. Boil the fresh cream until it reaches a proper boil, stirring carefully to prevent burning.
2. Pour the hot cream over the chocolate, allowing it to melt.
3. Mix thoroughly and let it cool.

Assembly and Decoration:

- Crumb the Bakels Plum EF Cake Mix (500gm).
- Add 150gm of chocolate and mix until well combined.
- Form the mixture into balls and let them set.
- Pour the chocolate ganache over the balls, and optionally, sprinkle chocolate on top, coat with cocoa powder, or drizzle with white chocolate.



Black Forest Cookies



Ingredients

Bakels Cookie
EF Mix



1000g

Butter



400g

Honey



50g

Les Fruits 50%
Chopped Cherry
Fruit Filling



20g

Bakels Chocolate
Compound



30g

Method

1. Begin by incorporating soft butter into the mixing bowl, along with the Bakels Cookie EF Mix and honey.
2. Blend the ingredients on medium speed until they are thoroughly combined.
3. Scrape down the cookie dough from the sides of the bowl and integrate the chocolate compound, ensuring a proper mix.
4. Shape the dough according to your desired shape and size.
5. Bake it at 180°C for 10-12 minutes until it achieves a light golden color.

Assembly and Decoration:

Position the cookies on both sides and apply cream using a star nozzle. Garnish with Les Fruits 50% Chopped Cherry Fruit Filling on top for an added touch.



Ingredients

Bakels Super Moist
EF Cake Mix



1000g

Water



450g

Oil



350g

Les Fruits 50% Blueberry
Fruit Filling



100g

Les Fruits 50% Raspberry
Fruit Filling



70g

Carrot



70g

Rum



25ml

Method

1. Combine the premix and water in the mixing bowl, stirring for 1 minute at a slow speed, followed by 3 minutes at medium speed. Add the oil and continue mixing for an additional 1 minute at a slow speed.
2. Next, incorporate half of the orange fruit filling and half of the batter, mixing in rum and grated carrots.
3. Finally, bake the mixture at 180°C for 20 to 25 minutes.

Assembly and Decoration:

Garnish it with fruit
filling on top of it.

Yule Log

Ingredients

Bakels Devil's EF
Cake Mix



1000g

Vegetable
oil



50g

Water



550g

Fresh
Cream



300g

Dark
Chocolate



400g

Assembly and Decoration:

Combine the whipping cream with the ganache. Apply the mixture onto the sheet, roll it tightly, and cut it into a yule shape. Coat the roll with ganache and garnish it with cherries.

Method

1. Combine the Bakels Devils EF Cake Mix and water in a mixer, initially at a slow speed for 1 minute, followed by 3 minutes at a fast speed.
2. After adding oil, mix at a slow speed for 1 additional minute.
3. Pour the mixture into a baking tray, spread it evenly, and bake at 200°C for 8 minutes.

For Ganache:

Bring the fresh cream to a boil, ensuring it doesn't burn. Stir continuously until it boils properly. Pour the boiled cream over the chocolate and let it melt. Mix the ingredients thoroughly and allow the ganache to cool.



Achappam Cookies



Ingredients

Bakels Cookie EF Mix



1000g

Water



500g

Cardamom Powder



15g

Method

1. Take Bakels Cookie EF Mix, water & cardamom powder, combine all ingredients in a mixing bowl.
2. Mix at medium speed until thoroughly combined.
3. Shape the mixture using a rose cookie cutter and deep-fry until golden brown.



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