



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 flavours 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 the five years to Q1 2022*. Leading flavours include chocolate, hazelnut, caramel, gingerbread and cinnamon^.

This year, Bakels are 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, offer convenient tools 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.



Decorate

Get your stores Christmas-ready with our free print-and-cut POS.



Communicate

Our free social media templates will get customers excited.



Get started!

Scan the QR code or visit www.britishbakels.co.uk for tips on festive bakery and download our free support materials.



*Innova 2022- Seasonal editions: Launch trends (Index 2016-2017 = 100) (% CAGR five years ending Q1 2022)
^Innova 2022- Seasonal & limited edition flavours: Leading flavours by occasion (12 months ending Q1 2022).



Product Codes

PACKAGING DETAILS OF
ALL BAKELS INGREDIENTS
CAN BE FOUND AT THE END
OF THIS BOOKLET

CINNAMON BUN LOAF

INGREDIENTS

Brioche

Flour	1.000 kg
Bakels Brioche Paste 10% Concentrate	0.100 kg
Sugar	0.060 kg
Yeast	0.040 kg
Water	0.550 kg
TOTAL	1.750 kg

Filling

Bakels Cinnamon Remonce	0.125 kg
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Assembly/Decoration

Bakels Clean Label Bun Glaze RTU	-
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METHOD

1. Add all ingredients into a spiral mixer.
2. Mix for 3 minutes on slow speed, then 8 minutes on fast speed.
3. Scale at 900g and pin into a rectangle.
4. Spread the filling evenly over the dough piece.
5. Roll into a tight sausage shape.
6. Cut into 80g dough pieces.
7. Place six dough pieces into a small bread tin.
8. Prove for approx. 45 minutes.
9. Bake at 210°C for approx. 25 minutes.
10. Finish with Clean Label Bun Glaze RTU, whilst still warm.

SANTA CAKE

INGREDIENTS

Crème Cake

Bakels Chocolate Crème Cake Mix	2.000 kg
Egg	0.730 kg
Vegetable oil	0.660 kg
Water	0.460 kg
TOTAL	3.850 kg

Face

Bakels White Fudgice	1.240 kg
Bakels Aromatic red colour	0.010 kg
TOTAL	1.250 kg

Nose & Eyes

Marshmallows	-
Chocolate buttons	-

White Hair

Bakels White Fudgice	1.500 kg
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Hat

Bakels Raspberry Millionaires Caramel PF	1.750 kg
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*The ultimate
attention
grabber!*



METHOD

Crème Cake

1. Mix all Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 500g into four 8" cake tins.
6. Bake at 180°C for 40 minutes.

Face

1. In a separate bowl, take 1240g of White Fudgice and add the Aromatic red colour and beat until light pink.
2. Take one cooled cake round and pipe 150g of the now pink fudgice.
3. Take a second and third round and repeat.
4. Top with a fourth round.
5. Cover the top and sides of the cake completely with 800g of pink fudgice.
6. Place two dark chocolate buttons onto the side for eyes and one marshmallow for the nose, to create the face.

White Hair

1. Using a large star tubed nozzle, pipe a moustache either side of the marshmallow, using White Fudgice.
2. Pipe large swirls around the top of the face to replicate the hat trim, and one swirl for the pompom of the hat.
3. Using a small star tubed nozzle, pipe small stars of White Fudgice over two thirds of the cake leaving a triangular shape leading to the pompom swirl. This forms the hair and beard.

Hat

1. In a separate bowl, gently warm Raspberry Millionaires Caramel PF.
2. Using a large star tubed nozzle, pipe stars over the entire top of the cake and down the sides, to form the hat.

GINGER CARAMEL CAKE

INGREDIENTS

Crème Cake

Bakels Caramel Crème Cake Mix	2.000 kg
Ground ginger	0.040 kg
Egg	0.730 kg
Vegetable oil	0.660 kg
Water	0.460 kg
TOTAL	3.890 kg

Assembly/Decoration

Bakels Millionaires Caramel	0.700 kg
Butter	0.140 kg
Bakels RTU Caramel Sauce	0.150 kg
Gingerbread biscuit	0.050 kg
TOTAL	1.040 kg

METHOD

Crème Cake

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 500g into four 8" cake tins.
6. Bake at 180°C for 40 minutes.

Assembly/Decoration

1. In a separate bowl, beat together Millionaires Caramel and butter.
2. Take one cooled sponge round and top with 155g of millionaires caramel buttercream.
3. Take a second and third sponge round and repeat.
4. Place a fourth sponge round on top and cover with 200g of millionaires caramel buttercream over the top and down the sides.
5. Using 175g of milionaires caramel buttercream, pipe a circular rope on the top of the cake.
6. Drip 150g of RTU Caramel Sauce down the sides of the cake.
7. Sprinkle crushed gingerbread biscuits around the base of the cake and into the centre of the buttercream rope, to finish.

*A delicious
combination of
brown flavours*



*Caramel is #3 in leading flavours in overall seasonal upd**



CHRISTMAS CARAMEL BUNDT CAKE

INGREDIENTS

Crème Cake

Bakels Caramel Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
Chopped pecans	0.200 kg
TOTAL	2.125 kg

Assembly/Decoration

Bakels Millionaires Caramel	0.500 kg
Whole pecans	-

METHOD

Crème Cake

1. Mix Crème Cake group ingredients, except pecans, into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Mix in pecans for 1 minutes on low speed.
6. Scale at 1000g into a Bundt cake tin.
7. Bake at 170°C for 50 minutes.

Assembly/Decoration

1. In a separate bowl, gently warm Millionaires Caramel.
2. Pour over 250g of Millionaires Caramel onto the cooled Bundt cake evenly.
3. Top with whole pecans.

*Innova 2022 - Seasonal & limited edition flavours: Leading flavours by occasion (12 months ending Q1 2022).



Sweet & simple, maximise your profit margin with these tasty festive treats

CHRISTMAS TREE MERINGUES

INGREDIENTS

Meringue

Bakels Actiwhite®	0.020 kg
Water	0.200 kg
Sugar	0.400 kg
Bakels Aromatic green colour	-
TOTAL	0.620 kg

Assembly/Decoration

Coloured Christmas sprinkles	-
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METHOD

1. Dissolve Actiwhite in the water and allow to soak for 5-10 mins.
2. Start to whip and add half the sugar into the mixture and whip on high speed to get full volume.
3. Fold in the remainder of the sugar and whip for 3 mins on high speed.
4. Add the Aromatic food colour and gently fold in.
5. Scale at 12g and pipe into a three swirl peaks.
6. Top with coloured Christmas sprinkles.
7. Bake at 100-120°C for 2-3 hours depending on size and desired texture (maximum scaling weight: 100g per meringue).
8. Allow to dry out in the oven overnight.



BROWNIE REINDEER

INGREDIENTS

Brownie

Bakels Rich Chocolate Brownie Complete	3.000 kg
Vegetable oil	0.600 kg
Water	0.600 kg
TOTAL	4.200 kg

Assembly/Decoration

Bakels White Fudgice	-
Bakels Rich Chocolate Fudgice	-
Smarties	-
Pretzels	-

*Getting your products
into character is a
great way to attract
consumer eyes!*

METHOD

Brownie

1. Add Rich Chocolate Brownie Complete and water into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on slow speed.
3. Scale at 1200g into a 9" round tin.
4. Bake at 160°C for approx. 60 minutes.

Assembly/Decoration

1. Once cooled, cut into eight even triangles.
2. Secure two pretzels (antlers) and one smartie (nose) on each triangle, using warmed Rich Chocolate Fudgice.
3. Pipe two small circles using White Fudgice (eyes), followed by two piped dots of Rich Chocolate Fudgice (pupils).



POLAR BEAR CUPCAKES

INGREDIENTS

Crème Cake

Bakels Plain Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels White Fudgice	1.140 kg
Bakels Kokomix	0.080 kg
Bakels Rich Chocolate Fudgice	-

METHOD

Cupcake Bases

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 50g into white muffin cases.
6. Bake at 170°C for 35 minutes.

Assembly/Decoration

1. Pipe a 30g of White Fudgice onto each cooled cupcake, forming a polar bear face, including ears and a nose.
2. Cover with 2g of Kokomix.
3. Using warmed Rich Chocolate Fudgice, pipe two small circles for eyes and one bigger circle for the nose.

Kokomix works well as polar bear fur or snow!





*Hazelnut is #2 in leading flavours for Christmas npd**

CHOCOLATE HAZELNUT CUPCAKES

INGREDIENTS

Crème Cake

Bakels Chocolate Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Chocolate Millionaires Caramel PF	1.000 kg
Butter	0.240 kg
Chopped roasted hazelnuts	0.096 kg
TOTAL	1.336 kg

*Innova 2022 - Seasonal & limited edition flavours: Leading flavours by occasion (12 months ending Q1 2022).

METHOD

Cupcake Bases

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 40g into light brown cupcake cases.
6. Bake at 170°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, beat together Chocolate Millionaires Caramel PF and the butter.
2. Pipe a 30g swirl of chocolate millionaires buttercream onto each cooled cupcake.
3. Top each cupcake with 2g of chopped hazelnuts.



Aromatic colours are suitable for both baked and unbaked applications, delivering impressive visual appearance

SCAN FOR
BROCHURE



CHRISTMAS TREE CUPCAKES

INGREDIENTS

Crème Cake

Bakels Chocolate Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels White Fudgice	2.500 kg
Bakels Aromatic green colour	0.005 kg
White Christmas sprinkles	-

METHOD

Cupcake Bases

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 40g into dark brown cupcake cases.
6. Bake at 170°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, beat together the White Fudgice and Aromatic green colour.
2. Pipe 50g swirl onto each cooled cupcake.
3. Finish with white sprinkles and a snow flake.

BLACK FOREST YULE LOG

INGREDIENTS

Chocolate Sponge

Bakels Chocolate Sponge Mix Complete	0.660 kg
Water	0.370 kg
Glucose	0.015 kg
TOTAL	1.045 kg

Dark Cherry Cream Filling

Bakels Instant Cream	0.175 kg
Water	0.075 kg
Bakels Fruit Filling - Dark Cherry 70%	0.350 kg
TOTAL	0.600 kg

Assembly/Decoration

Bakels Rich Chocolate Fudgice	1.260 kg
Butter	0.315 kg
TOTAL	1.575 kg

METHOD

Chocolate Sponge

1. Mix all chocolate sponge ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on fast speed.
5. Scale at 1000g onto a lined 18 x 30" tray.
6. Bake at 230°C for approx. 6 minutes.
7. Once cooled, trim off the edges and cut in half.

Dark Cherry Cream Filling

1. Add the water to a bowl fitted with a whisk.
2. Over low speed, add the Instant Cream.
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Add the Dark Cherry Filling 70% and fold in with a spoon.

Assembly/Decoration

1. Spread the dark cherry cream filling onto the sponge.
2. Roll up and leave to chill.
3. Now add the Rich Chocolate Fudgice and butter to a mixing bowl, fitted with a beater.
4. Mix for 1 minute on low speed.
5. Scrape down.
6. Mix for 5 minutes on fast speed.
7. Pipe over the rolled sponge with a star tube nozzle.
8. Chill and cut to serve.





SPECULOOS CHEESECAKE TART

INGREDIENTS

No Bake Base

Bakels No Bake Chocolate Slice	1.000 kg
Butter	0.190 kg
Water	0.090 kg
Bakels Speculoos Spread	0.130 kg
TOTAL	1.410 kg

Cheesecake

Bakels Cheesecake Mix	1.000 kg
Bakels Speculoos Spread	0.240 kg
Water	0.680 kg
TOTAL	1.920 kg

Assembly/Decoration

Bakels Speculoos Crumbles	0.015 kg
Gingerbread men	-

METHOD

No Bake Base

1. Mix the melted butter with the water, Speculoos Spread and No Bake Chocolate Slice.
2. Scale at 650g into a 9" round case, ensuring the base and sides are evenly covered.
3. Chill and allow to set.

Speculoos Cheesecake

1. Add the Cheesecake Mix, Speculoos Spread and water to a mixing bowl, fitted with a whisk.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on high speed.

Assembly/Decoration

1. Spoon 950g of the speculoos cheesecake mixture into the base, smoothing the top.
2. Chill and allow to set.
3. Top with gingerbread men and Speculoos Crumbles to finish.



*Gingerbread is a top-10 flavour for Christmas npd**

*Innova 2022- Seasonal & limited edition flavours: Leading flavours by occasion (12 months ending Q1 2022).



BABKA IS ONE OF OUR FAVOURITE SWEET TREATS. WE'VE IMPARTED SOME OF THE FLAVOURS OF CHRISTMAS INTO THIS BABKA RECIPE

BABKA BREAD

INGREDIENTS

Brioche

Flour	1.000 kg
Bakels Brioche Paste 10% Concentrate	0.100 kg
Sugar	0.060 kg
Yeast	0.040 kg
Water	0.550 kg
TOTAL	1.750 kg

Filling

Bakels Cinnamon Remonce	0.060 kg
RTU Chocolate Cream Filling	0.040 kg
TOTAL	0.100 kg

Assembly/Decoration

Bakels Clean Label Bun Glaze RTU	-
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METHOD

1. Add all brioche ingredients into a spiral mixer.
2. Mix for 3 minutes on slow speed, then 8 minutes on fast speed.
3. Scale at 850g and pin into a rectangle.
4. Mix the filling ingredients together with a spoon and spread evenly over the dough piece.
5. Roll into a tight sausage shape.
6. Turn through 90 degrees and cut down the centre, to leave two pieces of dough.
7. Twist the two pieces together to form a plaited dough piece.
8. Place into a large bread tin.
9. Prove for approx. 45 minutes.
10. Bake at 210°C for approx. 30 minutes.
11. Finish with Clean Label Bun Glaze RTU, whilst still warm.



*Baktem Blue
produces great-tasting
buns through the seasons*

GARLIC BREAD CHRISTMAS TREE

INGREDIENTS

Buns

Flour	2.000 kg
Bakels Baktem Blue 20% Bun Concentrate	0.400kg
Yeast	0.080 kg
Water	1.000 kg
TOTAL	3.480 kg

Filling

Mozarella	0.220 kg
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Assembly/Decoration

Garlic butter	0.125 kg
Fresh flat leaf parsley	-

METHOD





1. Add all bun ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed, then mix for 6 minutes on fast speed.
3. Scale at 30g.
4. Pin dough pieces out slightly.
5. Add 5g of mozzarella to each dough piece and mould into a round shape, ensuring a neat seal on the bottom.
6. Arrange 22 dough rounds into a tree shape on a lined baking tray.
7. Prove for approx. 40 minutes.
8. Bake at 230°C for approx. 14 minutes.
9. Brush with melted garlic butter.
10. Sprinkle with fresh flat leaf parsley to finish.





Which recipe will you begin with?

YOUR ESSENTIAL BAKELS INGREDIENT LIST TO GET STARTED THIS CHRISTMAS








Cake

- 373010 Plain Crème Cake Mix  12.5kg
- 373020 Chocolate Crème Cake Mix  12.5kg
- 373040 Caramel Crème Cake Mix  12.5kg
- 382616 Chocolate Sponge Mix Complete  12.5kg

Caramel

- 471808 Millionaires Caramel  12.5kg
- 471824 Raspberry Millionaires Caramel PF  12.5kg
- 471827 Chocolate Millionaires Caramel PF  12.5kg
- 471180 RTU Caramel Sauce  12.5kg

Toppings & Fillings

- 580250 RTU Cream Filling - Chocolate  6kg
- 471900 White Fudgice  10kg
- 471800 Rich Chocolate Fudgice  10kg
- 580220 Fruit Filling- Dark Cherry 70%  6kg
- 580270 Speculoos Spread  5kg
- 562050 Speculoos Crumbles  10kg
- 578610 Cinnamon Remonce  5kg



Glaze

- 345820 Clean Label Bun Glaze RTU  12.5kg



Confectionery/Dessert

- 386650 No Bake Chocolate Slice  12.5kg
- 385040 Kokomix  12.5kg
- 579200 Cheesecake Mix  12.5kg
- 325160 Instant Cream  10 x 700g
- 311010 Actiwhite® Meringue Mix  2kg
- 384150 Rich Chocolate Brownie Complete  12.5kg

Brioche & Buns

- 378500 Brioche Paste 10% Concentrate  12.5kg
- 175220 Baktem Blue 20% Bun Concentrate  12.5kg

Colours

- Contact Aromatic Red colour  6 x 1kg
- Contact Aromatic Green colour  6 x 1kg

Discover more festive spirit at
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