

BUNGE

Masterline®

BULLETIN VOLUME 120, DECEMBER 2025

# CHRISTMAS & NEW YEAR SPECIALS





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# Desire™ PLUM Cake Mix

NEW

Modern solution for delicious, moist, rich plum cake.



# Desire™ Wheat Bread Mix Concentrate

NEW

Innovative solution for soft, cost efficient, wholesome wheat breads.





CATEGORY 1:

# SIGNATURE FESTIVE PLUM CAKES





## MASTERLINE CHRISTMAS CAKE

Soft, moist and indulgent, this cake celebrates traditional craftsmanship. Ideal for premium bakery shelves and gifting assortments.

### INGREDIENTS

### QUANTITY

Mixed Fruit (Soaked)	1200 g
Eggs	600 g
Sugar	500 g
<b>GSM Classic</b>	<b>500 g</b>
Flour	500 g
Caramel	30 g
Mixed Fruit Jam	25 g
Mixed Fruits Flavor	5 g
Mixed Spices	10 g

### METHOD:

- ☞ Cream the **GSM Classic** with sugar until light, fluffy, smooth, and creamy.
- ☞ Add the mixed fruit jam and mix well.
- ☞ Add the eggs little by little and mix to form a smooth batter.
- ☞ Sieve the flour with the mixed spices and combine.
- ☞ In a large bowl, mix together the dry fruits, caramel, and essence. Add the flour mixture and blend all the ingredients thoroughly.
- ☞ Pour in the egg batter and fold gently.
- ☞ Scale the batter into the desired moulds and bake at 160–170°C in a slow oven until done.
- ☞ Cool and pack tightly.

The mixed fruit would comprise of three parts of raisins, one part of nuts, one part of cashew butts, one part of tutti-fruity, one part glazed cherries and half part ginger chips. All these fruits have to be chopped into fine pieces and mixed thoroughly. Soak this mix with alcohol such as rum or brandy or both. If alcohol is not an option, then they can be boiled in sugar syrup. This mix is then left to mature for a period of two weeks to even a year.





## CLASSIC CHRISTMAS PLUM CAKE

Baked to perfection for deep flavour and festive nostalgia. A must-have for every Christmas counter.

INGREDIENTS	QUANTITY
Flour	1000
Grain Sugar	800 g
<b>GSM Classic</b>	<b>600 g</b>
Eggs	800 g
Cold Milk	200 g
Baking Powder	10 g
Rum Flavor	10 g
Raisins	250 g
Cherries	100 g
Tutti-frutti	250 g
Cashew Nuts If Required	100 g
Orange Peel	50 g
Ginger Peel	25 g
Vanilla Essence	15 g

### METHOD:

- ☞ Grease the cake tin and sprinkle a little flour on the surface. Place a sheet of paraffin paper at the bottom.
- ☞ Chop the cherries, nuts, and orange & ginger peel into small pieces and soak them along with the raisins.
- ☞ Cream the **GSM Classic** and sugar together along with the vanilla flavour until light and smooth.
- ☞ Add the eggs gradually, mixing continuously, and then slowly add the cold milk.
- ☞ Fold in the flour and baking powder gently.
- ☞ Mix in the rum/rum flavour along with all the soaked ingredients.
- ☞ Pour the batter into the prepared cake mould.
- ☞ Bake at 180°C for about 45 to 60 minutes, or until done.





## TRADITIONAL FESTIVE FRUIT CAKE

Dense, flavourful and aromatic, it brings a comforting festive warmth to every bite.

INGREDIENTS	QUANTITY
Flour	900 g
Sugar	750 g
<b>GSM Classic</b>	<b>750 g</b>
Eggs	750 g
Baking Powder	10 g
Rum/ Flavoured Sugar Syrup	100 g
Raisins	150 g
Tutti Fruity	150 g
Dates	150 g
Cherries	150 g
Orange Peel	100 g
Ginger Peel	50 g
Nuts	150 g
Caramel Color	50 g
Vanilla Essence	15 g
<b>FOR THE SPICE POWDER</b>	
Cinnamon	1 inch
Nutmeg	½
Cardamoms	4 nos
Clove	1 nos

## METHOD:

- ☞ Soak the raisins in rum or rum-flavoured sugar syrup overnight.
- ☞ Chop the raisins, nuts, and all the candied fruits.
- ☞ Dry roast the spices in an oven, powder them together, and sift through a sieve.
- ☞ Cream together the sugar and **GSM Classic** until light and fluffy.
- ☞ Add the eggs one at a time, beating continuously.
- ☞ Add the vanilla essence and the spice powder and mix well.
- ☞ Sieve together the flour and baking powder.
- ☞ Add the chopped candied peels, fruits, and nuts to the flour and mix well so that they are evenly coated.
- ☞ Gently fold the flour mixture into the butter and egg mixture.
- ☞ Grease a baking dish or tray and line it with butter paper.
- ☞ Pour the mixture into the tray and bake in a preheated oven at **180°C for 45 minutes to 1 hour**, or until a skewer inserted in the centre comes out clean.







## PREMIUM SPECIAL CHRISTMAS PLUM CAKE

A luxurious festive cake offering superior texture and flavour suitable for premium and gourmet retail.

### INGREDIENTS

	QUANTITY
Whole Wheat Flour	800
Powdered Sugar	1000 g
<b>GSM Extra</b>	<b>800 g</b>
White Butter	200 g
Eggs	1200 g
Baking Powder	10 g

### FOR FRUITS SOAKING

Rum	100 g
Mixed Fruit Jam	200 g
Dates Syrup	100 g
Raisins (Kishmish)	500 g
Black Raisins	200 g
Tutti-frutti	200 g
Dates	300 g
Cherries	200 g
Orange Peel	200 g
Ginger Peel	100 g
Cashew Nuts	200 g
Caramel Color	50 g
All Spice Powder	20 g
Vanilla Flavor	15 g

### TO CARAMELIZE SUGAR FOR COLORING THE CAKE

Sugar	100 g
Water	100 ml

## METHOD:

### To Soak the Fruits

- ☞ Clean all the fruits and divide them into two equal parts (except the cashew nuts). Divide the cashew nuts into two parts separately.
- ☞ Mince one half of the fruits and cashew nuts in a mincing machine.
- ☞ Finely chop the remaining fruits and cashew nuts.
- ☞ Combine the minced fruits and nuts with the chopped fruits and nuts.
- ☞ Transfer this mixture to a ceramic bowl and add the rum/brandy, spice powder, and grated nutmeg.
- ☞ Mix well, cover, and leave to soak for 15 days.

### For the Cake Preparation

- ☞ Before starting the cake, grease the cake tins. Line the base and sides with butter paper, grease again, sprinkle a little flour, and keep aside.
- ☞ Sieve the whole wheat flour, baking powder, and salt. Keep aside.
- ☞ Sprinkle a little flour over the soaked fruits and toss well to coat. This prevents the fruit from sinking to the bottom of the cake.
- ☞ In a large mixing bowl, cream the GSM and butter until light and fluffy.
- ☞ Add the powdered sugar and continue creaming until fully dissolved.
- ☞ Separate the eggs. Beat the yolks well and keep aside. Add the beaten yolks gradually to the creamed mixture and beat until light and fluffy.
- ☞ Beat the egg whites until stiff and fold gently into the batter.
- ☞ Add the caramelized sugar syrup and mix well.
- ☞ Fold in the flour mixture gently, then add the soaked fruits.
- ☞ Pour the batter into the prepared baking tins and bake at 170°C for 45–50 minutes, or until done.

### To Caramelize Sugar for Colour

- ☞ Add 2 cups of sugar and 2 cups of water to a pan and place on heat. Stir continuously until the sugar dissolves and begins to change colour.
- ☞ When it turns brown, add a little water at a time (2–3 times) until you get a rich dark brown colour.
- ☞ Remove from heat and keep warm.
- ☞ If planned well, the fruits can be soaked up to 6 months in advance to improve the flavour.





## RICH PLUM PUDDING

Moist, dense and comforting, this dessert pairs beautifully with custard or cream for traditional festive celebrations.

### INGREDIENTS

### QUANTITY

Maida	300 g
Eggs	400 g
Sugar	350 g
Brown Sugar	100 g
Butter	50 g
<b>GSM Classic</b>	<b>450 g</b>
Sultanas	500 g
Glazed Cherries	100 g
Almonds	50 g
Candied Peel	125 g
All Spice	5 g
Salt	2 g
Bread Crumbs Fresh	200 g
Lemon Juice	1/2 ml
Orange Juice	1
Orange And Lemon Rind	5 g
Apples	2 Chopped
Caramel	10 g

### METHOD:

- ☞ Combine the sultanas, candied peel, cherries, orange and lemon rind, butter, and golden seal margarine. Blend together using a wooden spoon.
- ☞ Next, stir in the flour, breadcrumbs, spices, grain sugar, and brown sugar.
- ☞ In another bowl, beat the eggs until light and foamy. Stir in the lemon juice, orange juice, and brandy (optional). Pour this egg and juice mixture over the fruit mixture. Mix vigorously until well combined.
- ☞ Cover with a damp cloth and refrigerate for a minimum of twelve hours.
- ☞ Using well-greased and floured fluted pudding moulds, spoon in the batter, leaving a gap of 1 cm from the rim.
- ☞ Seal with aluminium foil layered with butter paper.
- ☞ Place the moulds in a bain-marie, ensuring the water comes up to ¾ of the mould height. Steam for approximately three hours.
- ☞ Alternatively, place the moulds in a deep tray and steam in an oven at 150°C. This method allows faster steaming.







## CHRISTMAS SPICED PLUM PUDDING

The intense flavours of soaked fruits and warm spices make this a perfect centrepiece for festive menus.

### INGREDIENTS

### QUANTITY

Maida	300 g
Sugar	350 g
Brown Sugar	100 g
<b>GSM Classic</b>	<b>500 g</b>
Egg	625 g
Fresh Bread Crumbs	200 g
Salt	5 g
Brandy	50 g
Almonds	50 g
Raisins (Kishmish)	500 g
Apples (Chopped)	2 Nos
Carrot (Grated)	100 g
Orange & Lemon Rind	2 Nos
Cherries	100 g
Orange Peel	100 g
Orange & Lemon Juice	2 Nos

### METHOD:

- ☞ Combine the raisins, candied peel, cherries, carrot, orange rind, lemon rind, and **GSM Classic**. Toss with a wooden spoon or with your hands until well mixed.
- ☞ Stir in the maida, breadcrumbs, spices, grain sugar, and brown sugar.
- ☞ In another bowl, beat the eggs until light and foamy. Stir in the lemon juice, orange juice, and brandy.
- ☞ Pour the egg and juice mixture over the fruit mixture and combine vigorously until well mixed.
- ☞ Cover with a damp cloth and refrigerate for a minimum of 12 hours.
- ☞ Using well-greased and floured fluted pudding moulds, spoon in the batter, leaving a 1 cm gap from the top.
- ☞ Seal with aluminium foil layered with butter paper.
- ☞ Place the moulds in a bain-marie, ensuring the water reaches  $\frac{3}{4}$  of the mould height. Steam for about 3 hours.
- ☞ Alternatively, place the moulds in a deep tray and steam in an oven at **150°C**.
- ☞ Refrigerate and serve. For best results, refrigerate and consume only after **one week**.





## HERITAGE CHRISTMAS PLUM PUDDING

*Smooth, rich and elegant-this pudding brings authentic festive indulgence in every spoonful.*

INGREDIENTS	QUANTITY
Mixed Fruit	500 g
Eggs	200 g
Honey	50 g
<b>GSM Classic</b>	<b>125 g</b>
Brown Sugar	100 g
White Bread Crumbs	225 g
Apple	1 Nos
Mixed Spice	5 g
Mixed Fruits Essence	5 g
Lemon Juice	1 Nos
Lemon Rind	1 Nos
Caramel	10 g
Baking Powder	5 g

### METHOD:

- ☞ Cream **GSM Classic** with brown sugar until light and fluffy.
- ☞ Add the eggs a little at a time and mix to form a smooth batter.
- ☞ In a large bowl, combine the dry fruit, honey, chopped apple, lemon juice and rind, caramel, and essence.
- ☞ Add the breadcrumbs and blend all the ingredients thoroughly.
- ☞ Pour the egg batter into the mixture and fold in gently.
- ☞ Scale the batter into greased and lined pudding moulds and bake in a water bath at 160–170°C until done. Check by piercing the pudding with a toothpick; it should come out clean.
- ☞ Cool and wrap with cling film.







## BAKED CHRISTMAS FRUIT PUDDING

Balanced fruitiness and soft crumb structure make it versatile for plated dessert menus.

INGREDIENTS	QUANTITY
Mixed Fruits	500 g
Eggs	500 g
Ghee	100 g
<b>GSM Classic</b>	<b>400 g</b>
Sugar	500 g
White Bread Crumbs	500 g
Apple	2 Nos
Mixed Spice	10 g
Mixed Fruits Essence	5 g
Condensed Milk	50 g
Maida	100 g
Caramel	10 g
Orange Rind	5 g
Lemon Rind	5 g

### METHOD:

- ☞ Cream **GSM Classic** with brown sugar until light and creamy.
- ☞ Add the eggs a little at a time and mix to form a smooth batter.
- ☞ Add the condensed milk, ghee, and caramel, and mix well.
- ☞ In a large bowl, combine the dry fruits, chopped apple, lemon rind, orange rind, and essence.
- ☞ Add the breadcrumbs and maida, and blend all the ingredients thoroughly.
- ☞ Scale the batter into small greased moulds and bake at 160–170°C in a slow oven until done.
- ☞ Cool and pack.







## DUNDEE-STYLE CHRISTMAS FRUIT CAKE

Buttery, fragrant and uniquely textured, it offers a refined alternative to traditional plum cakes.

INGREDIENTS	QUANTITY
Enhance Egg Based Vanilla Muffin Concentrate	100 g
Flour	180 g
Sugar	170 g
GSM Melted	80 g
Lily Sunflower Oil	80 g
Egg	180 g
Water	50 g
Orange Marmalade	40 g
Ground Almonds	40 g
Mixed Fruits	120 g
Blanched Almond	40 g
Mix Fruit Flavor	5 g
Caramel	20 g

### METHOD:

- ☞ In a bowl, melt the **GSM Classic** and **Lily Sunflower Oil** together and keep aside.
- ☞ In a mixing bowl, add sugar, water, and egg. Mix together until the sugar dissolves.
- ☞ Sieve together the flour, spice powder, and baking powder.
- ☞ Add the mixed fruits and caramel to the flour mixture and mix well so that all the nuts and fruits are well coated.
- ☞ Add the melted margarine and oil mixture to the batter and combine thoroughly.
- ☞ Grease the mould and line it with butter paper. Pour the mixture into the round mould.
- ☞ Arrange the blanched almonds on top as shown in the picture, gently pressing them into the surface (do not press too hard).
- ☞ Bake at **170°C for 45 minutes**.
- ☞ Test the centre of the cake with a skewer; it should come out clean.
- ☞ Dilute 2 tbsp of apricot preserve/ orange marmalade with 2 tbsp of water and cook on a gas stove. Allow it to boil and thicken, then cool it.
- ☞ Brush this glaze on top of the cake 2-3 times at intervals.
- ☞ Let the cake cool completely before slicing.





## ROYAL X-MAS PLUM CAKE

Perfect for customers seeking a luxurious, richly soaked holiday cake.

INGREDIENTS	QUANTITY
Enhance Egg Free Vanilla Muffin Concentrate	100 g
Flour	175 g
Sugar	170 g
GSM Melted	100 g
Lily Sunflower Oil	100 g
Water	150 g
Mixed Fruits	500 g
Orange Oil Flavor	5 g
Lemon Oil Flavor	5 g
Spice Powder	10 g
Mix Fruit Flavor	5 g
Caramel	20 g

### METHOD:

- ☞ In a bowl, melt the **GSM Classic** and **Lily Sunflower Oil** together and keep aside.
- ☞ In a mixing bowl, add sugar and cold water. Mix until the sugar dissolves.
- ☞ Sieve together the flour, spice powder, and baking powder.
- ☞ Add the mixed fruits and nuts to the flour and mix well so that all the nuts and fruits are coated evenly.
- ☞ Add the melted margarine and oil mixture and combine well.
- ☞ Grease the mould and line it with butter paper. Pour the mixture into the round mould.
- ☞ Bake at **170°C for 45 minutes**.
- ☞ Let the cake cool completely before slicing





## EGG-FREE CHRISTMAS PLUM CAKE

Moist, dark and flavour-packed, ideal for pure veg bakeries and café counters.

INGREDIENTS	QUANTITY
Desire Egg Free Vanilla Cake Mix	1000 g
Water	550 g
Melted Marvo	150 g
Mixed Fruits	600 g
Orange Oil Flavor	5 g
Lemon Oil Flavor	2.5 g
Spice Powder	20 g
Caramel	40 g



### METHOD:

- ☞ Mix water and **Desire Egg Free Vanilla Cake Premix**.
- ☞ Blend for about **1 minute on slow speed**. Scrape down the sides of the bowl.
- ☞ Increase to **medium speed** and continue blending for a further **2 minutes**.
- ☞ Reduce to slow speed and slowly pour in the **melted MARVO Pride** over **30-60 seconds**.
- ☞ Fold the plum mixed fruits into the batter along with the mixed spices and flavours.
- ☞ Pour into cake tins and bake at **170°C** until baked.
- ☞ Let the cake cool completely before slicing.



## SSM Magic®

## GSM Classic®

## Lily Star®

For **BRIGHT** Cake Decorations

- ★ Whips up fast into a smooth butter icing
- ★ Gives a premium and glossy finish
- ★ It is so light that it makes you eat more
- ★ It gives a fresh look for a longer time

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- ★ Whips well to deliver better creaming
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- ★ Gives outstanding patty height
- ★ Excellent layer separation
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- ★ Delivers mouth-watering taste



### FATS & MARGARINE

## Desire™ ENHANCE®

MIXES FOR FINE BAKERY WARES

Performance with Purity\*

For **TASTY**  
Chocolate Cakes

- Optimum balance of rich flavours and sweetness
- It contains high quality ingredients with finest flavours to deliver a robust and consistent quality product experience
- Good volume and texture with higher shelf life



### CAKE PREMIXES & CONCENTRATES

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SCAN TO EXPLORE



CATEGORY 2:

# FESTIVE EVERYDAY CAKES & FRUIT CAKES





## HOME STYLE CHRISTMAS CELEBRATION CAKE

Mildly spiced with a gentle fruit profile, it appeals to all age groups.

### INGREDIENTS

### QUANTITY

Desire Egg Based Vanilla Muffin Mix	1000 g
Egg	600 g
Water	150 g
GSM Extra (Melted)	500 g
Caramel	25 g
Plum Fruits	1000 g
Soaked Mix Fruits	15 g
Rum Flavor	20 g
Spice Powder	15 g



### METHOD:

- ☞ Mix water and egg together, then add the **Desire Egg Based Vanilla Muffin Mix**.
- ☞ Blend for 1 minute on slow speed. Scrape down the sides of the bowl.
- ☞ Increase to medium speed and continue blending for a further 2 minutes.
- ☞ Reduce to slow speed and slowly pour in the melted **GSM Extra** and caramel over 60 seconds.
- ☞ Fold the plum fruit into the batter along with the mixed spices and flavour.
- ☞ Pour into cake tins and bake at 170°C until done.
- ☞ Let the cake cool completely before slicing.



## GOLDEN APRICOT FRUIT CAKE

Light, moist and flavourful—perfect for tea-time servings during the festive season.

### INGREDIENTS

### QUANTITY

Enhance All Purpose Egg Free Vanilla Cake Premix	1000 g
Water	500 g
Melted MARVO	150 g
Lily Sunflower Oil	100 g
Apricot Fruits	250 g
Orange Oil	5 g
Lemon Oil	2.5 g
Apricot Jam	100 g

### METHOD:

- ☞ Mix water and **Enhance All Purpose Egg Free Vanilla Cake Premix**.
- ☞ Blend for 1 minute on slow speed. Scrape down the sides of the bowl.
- ☞ Add the apricot jam. Increase to medium speed and continue blending for a further 2 minutes.
- ☞ Reduce to slow speed and slowly pour in the **Lily Sunflower Oil** and melted **MARVO Pride** over 60 seconds.
- ☞ Fold the apricot fruit into the batter along with the mixed spices and flavours.
- ☞ Pour into cake tins and bake at 170°C until baked.
- ☞ Let the cake cool completely before slicing.







## EGG-FREE LIGHT FRUIT CAKE

Great for retail packs, bakery shelves and gifting boxes.

### INGREDIENTS

### QUANTITY

Desire Vanilla Egg Free Cake Premix	1000 g
Water	500 g
Lily Sunflower Oil	2500 g
Mixed Fruits	500 g
Orange Rinds	1 No.
Lemon Rinds	1 No.
Mixed Fruit	5 g

### METHOD:

- ☞ Add the water to a mixing bowl, then add the premix.
- ☞ Blend for 1 minute on speed 1. Scrape down the sides of the bowl.
- ☞ Increase to speed 2 and continue blending for a further 2 minutes.
- ☞ Reduce to speed 1 and slowly pour in the oil over 30–60 seconds.
- ☞ Fold in the mixed fruits, orange rind, lemon rind, and mixed fruit flavour into the batter.
- ☞ Pour into cake tins and bake at 170°C until done.
- ☞ Let the cake cool completely before slicing.







## CHRISTMAS MUFFIN DELIGHT (X-MAS MUFFIN)

Soft crumb and festive aroma make it ideal for coffee shops and snack counters.

INGREDIENTS	QUANTITY
Desire Egg Base Vanilla Muffin Mix	1000 g
Egg	400 g
Water	350 g
Lily Sunflower Oil	250 g
Soaked Mix Fruits	500 g
Caramel	30 g
Mix Fruit Flavor	5 g
Mixed Spices	10 g

### METHOD:

- ☞ Add water and egg, then **Desire Vanilla Muffin Mix** into a mixing bowl.
- ☞ Blend for 1 minute at slow speed. Scrape down the sides.
- ☞ Increase to medium speed and blend for 2 more minutes.
- ☞ Reduce to slow speed and slowly pour in the **Lily Sunflower Oil**.
- ☞ Fold in the soaked mixed fruits, mixed spices, and flavor for 60 seconds.
- ☞ Pour the batter into muffin moulds.
- ☞ Bake at 180°C for 15–20 minutes.







CATEGORY 3:

# YULE LOGS & ROLL CAKES



## RED VELVET CHRISTMAS YULE LOG

Eye-catching and indulgent-perfect for Christmas dessert tables.

### INGREDIENTS

### QUANTITY

Desire Red Velvet Egg Free Premix 1000 g

Water 600 g

Lily Sunflower Oil 150 g

### CREAM CHEESE FROSTING:

SSM Magic / Marvo Excel 250 g

Cream Cheese 250 g

Powder Sugar 400 g

Milk Made 100 g

Vanilla Powder 10 g



### METHOD:

- ☞ To a mixing bowl, add the water, then the Red Velvet Premix.
- ☞ Using a paddle, blend for 1 minute on speed 1. Scrape down the sides of the bowl.
- ☞ Increase to speed 2 and continue blending for 2 minutes.
- ☞ Reduce back to speed 1 and slowly pour in the oil over 30–60 seconds.
- ☞ Pour the batter into a flat tray of maximum 2 cm height.
- ☞ Bake at 200°C for 15–20 minutes.

### FOR CHEESE FROSTING:

- ☞ Cream SSM Magic/Marvo Pride and cream cheese together until fully combined and smooth.
- ☞ Add powdered sugar and continue creaming until the mixture is light and fluffy.
- ☞ Blend in vanilla essence and lemon zest.

### ASSEMBLY:

- ☞ Place the flat Red Velvet cake on a large sheet of butter paper.
- ☞ Trim the edges of the sponge evenly.
- ☞ Spread a thin layer of frosting over the sponge, right up to the edges.
- ☞ Begin rolling tightly from the long side closest to you. Use the butter paper to help guide the cake and ensure a tight roll without breaking.
- ☞ Trim one or both ends of the roll at a slight angle and reserve the trimmed pieces.
- ☞ Position the Swiss roll on a board or serving dish. Use the trimmings to create one or more branches, attaching them at an angle to resemble a log.
- ☞ Cover the entire log with the remaining frosting, including the cut ends and any branches.
- ☞ Use a fork or skewer to create a wood-grain texture along the length of the log. Make circular lines on the cut ends to resemble tree rings.
- ☞ **Optional:** Dust with icing sugar to give the effect of fresh snow.





## CLASSIC SWISS ROLL SPONGE (FOR YULE LOG)

Soft texture ensures seamless rolling and flawless presentation for decorative desserts.

INGREDIENTS	QUANTITY
Flour	400 g
<b>Desire Cocoa Powder</b>	<b>50 g</b>
Sugar	500 g
Egg	500 g
Vanilla Powder	10 g
Salt	2 g
<b>Ricca Gel (Optional)</b>	<b>10 g</b>
Truffle Sauce	100 g
<b>Janna Gold</b>	<b>500 g</b>

### METHOD:

#### SPONGE PREPARATION

- ☞ Beat the egg and sugar together until light and fluffy.
- ☞ Sieve together flour, vanilla powder and cocoa powder, then sprinkle in the salt.
- ☞ Gently fold the dry ingredients into the egg-sugar mixture.
- ☞ Spread the batter onto a tray to a thickness of 5 mm.
- ☞ Bake at 200°C for 15–20 minutes, or until done.

#### FILLING & ASSEMBLY

- ☞ Once cooled, decorate the sponge as per the design shown in the reference image.
- ☞ Mix Janna Gold Cream and Chocolate Truffle together.
- ☞ Apply the mixture evenly over the sponge and roll it tightly as demonstrated.
- ☞ Wrap the roll in butter paper dotted with truffle (as shown in the reference image). Refrigerate for 1 hour to set.
- ☞ Remove the roll from the butter paper and garnish as desired.
  - ☞ For finishing, pipe Janna Gold swirls on the top.
  - ☞ **Optional: dust with icing sugar for a snow effect.**

**Note:** The sponge sheet should be very thin and uniformly spread for best results.



CATEGORY 4:

# CLASSIC CAKES FOR THE FESTIVE SEASON





## MOIST SPICED CARROT CAKE

Soft, aromatic and versatile - great for cafes and festive brunch menus.

INGREDIENTS	QUANTITY
Flour	560 g
Raw Carrots (Finely Grated)	680 g
Walnuts (toasted And Chopped)	200 g
Baking Soda	2 Tsp
Baking Powder	3 Tsp
Salt	1 Tsp
Ground Cinnamon	3 Tsp
Eggs	8 Nos. or 400 g
White Sugar (Granulated)	600 g
Lily Sunflower Oil	480 ml
Vanilla Flavour	4 Tsp
<b>CREAM CHEESE FROSTING</b>	
SSM Magic	250 g
Cream Cheese	200 g
Powder Sugar	450 g
Vanilla Flavour	2 Tsp
Zest Of Lemon	1 Lemon

## METHOD:

- ☞ Toast the walnuts and chop them coarsely.
- ☞ Peel the carrots and grate them finely.
- ☞ In a bowl, whisk together the flour, baking soda, baking powder, salt and ground cinnamon.
- ☞ In a mixer, beat the eggs until frothy. Gradually add the sugar and continue beating until thick and light in colour.
- ☞ Add the oil in a steady stream and beat in the vanilla flavour.
- ☞ Fold in the dry flour mixture.
- ☞ Fold the grated carrots and walnuts using a spatula.
- ☞ Pour the batter into a prepared tin and bake at 180°C for 25–30 minutes, or until done.
- ☞ Remove from the oven and allow to cool completely.

## CREAM CHEESE FROSTING

- ☞ Cream together SSM Magic and cream cheese until smooth.
- ☞ Add icing sugar and continue creaming until light and fluffy.
- ☞ Blend in the vanilla essence and lemon zest.
- ☞ Use the frosting to layer the carrot cake and garnish with finely chopped walnuts.



## CHOCOLATE BANANA FUSION CAKE

A crowd favourite that works beautifully for premium loaf cakes and slices.

INGREDIENTS	QUANTITY
Flour	450 gms
Granulated Sugar	750 g
<b>Desire Cocoa Powder</b>	<b>50 g</b>
Baking Powder	3 Tsp
Baking Soda	3 Tsp
Salt	1 Tsp
Eggs	4 Nos.
Medium Size Banana	4 Nos. (Mashed)
Warm Water	40 ml
Vanilla Flavour	3 Tsp
<b>Lily Sunflower Oil</b>	<b>240 ml</b>
Milk	40 ml
<b>CHOCOLATE GANACHE FROSTING</b>	
<b>Desire Dark Compound</b>	<b>500 g</b>
<b>Fiona Cream</b>	<b>500 g</b>
Unsalted Butter	100 g

### METHOD:

- ☞ In a bowl, whisk together the sugar, cocoa powder, baking powder, baking soda and salt.
- ☞ In a separate bowl, whisk the eggs, mashed banana, water, milk, oil and vanilla flavour.
- ☞ Combine the wet and dry ingredients and whisk until smooth and well combined.
- ☞ Pour the batter into prepared pans and bake at 180°C for 35–40 minutes, or until done.

### CHOCOLATE GANACHE FROSTING

- ☞ Melt the chocolate using a double boiler and keep aside.
- ☞ Heat the **Fiona Cream** to boiling point.
- ☞ Add the melted chocolate and butter to the cream and stir until smooth and silky.
- ☞ Use for decoration or for sandwiching layered cakes.





## CHOCOLATE ANGEL CLOUD CAKE

*Low-fat and delicately sweet-ideal for customers wanting a lighter festive option.*

### INGREDIENTS

### QUANTITY

Egg Whites	15 Nos.
Egg Yolks	5 Nos.
<b>Desire Cocoa Powder</b>	<b>60 g</b>
Vanilla Powder	10 g
Granulated Sugar	350 g
Flour	200 g
Cream Of Tartar	5 g
Fresh Fruits	(Kiwi, Strawberries, Raspberries, Peaches, Pineapple)

### METHOD:

- ☞ Sieve the flour, cocoa powder and vanilla flavour into a bowl.
- ☞ Whisk the egg whites until foamy, then add the cream of tartar and continue whisking. Add the egg yolks and whisk until stiff peaks form, adding the sugar little by little.
- ☞ Gradually fold the flour mixture into the beaten eggs using a spatula.
- ☞ Pour the batter into a prepared tin and tap gently to remove air pockets.
- ☞ Smooth the top and bake at 180°C for 35–40 minutes, until done (the top will crack-this is normal).

**Note:** This cake can be eaten as is or served with fresh berries and whipped cream or ice cream. It can also be topped with chocolate sauce.





## STRAWBERRY CHARLOTTE DELIGHT

Elegant, refreshing and ideal for premium dessert counters and party menus.

INGREDIENTS	QUANTITY
Flour	340 g
Eggs	12 Nos.
Granulated Sugar	300 g
Vanilla Flavour	2 Tsp
Salt	½ Tsp
<b>GSM Classic</b>	<b>120 g</b>
<b>STRAWBERRY PURÉE</b>	
Strawberries	450 g
Sugar (To taste)	50 g
Lemon Juice	Optional
<b>STRAWBERRY CREAM</b>	
Strawberry Puree	180 ml
<b>Jenna Whipped Cream</b>	<b>240 ml</b>
Gelatin	7 g
Strawberry Puree	60 ml
Strawberry	8 – 10 Nos.

### METHOD:

- ☞ In a bowl, beat the eggs and sugar on high speed for 5 minutes until thick and light-coloured.
- ☞ Add the vanilla and beat until incorporated.
- ☞ Mix the flour and salt (if required). Gently add the flour mixture into the egg-sugar mixture and fold in.
- ☞ Whisk about ½ cup of batter with the melted butter and mix it back into the remaining batter.
- ☞ Pour immediately into a prepared pan and bake at 180°C for about 25 minutes, or until done.
- ☞ Decorate the sponge with strawberry cream and strawberries on the sides.

### STRAWBERRY PURÉE

- ☞ In a blender, blend the strawberries and sugar with a little lemon juice.
- ☞ Strain the mixture and keep aside.

### STRAWBERRY CREAM

- ☞ Chill the bowl and whisk in the freezer for 15 minutes.
- ☞ In a small cup, stir together the gelatin and 60 ml of strawberry purée.
- ☞ Heat the mixture on a double boiler until the gelatin dissolves.
- ☞ Once dissolved, stir the mixture into the remaining 180 ml of strawberry purée.
- ☞ Whip the cream until soft peaks form.
- ☞ Add the strawberry purée mixture and continue to whip the cream until stiff peaks form.
- ☞ Taste and adjust sugar if required.
- ☞ Use the cream to decorate the sponge.







## RUSTIC APPLE SPICE CAKE

Warm, comforting flavours make it perfect for winter and festive evenings.

### INGREDIENTS

### QUANTITY

Flour	500 g
Powdered Sugar	400 g
<b>GSM Classic</b>	<b>500 g</b>
Liquid Glucose	30 g
Eggs	10 g
Baking Powder	10 g
Vanilla Powder	20 g
Milk Essence	4 g
Apple (Cooked in Sugar Syrup)	400 g
Cinnamon Powder	10 g

### METHOD:

- ☞ Cream the sugar, **GSM Classic**, and liquid glucose together until light and fluffy.
- ☞ Add the eggs one at a time and continue creaming.
- ☞ Add all the essences and cream for a while.
- ☞ Sieve the flour along with the baking powder and fold it into the batter.
- ☞ Whip on high speed for 15 seconds.
- ☞ Fold in the cooked apple and mixed fruits.
- ☞ Pour into moulds and bake at 175°C for about 45 minutes, or until done.

### COOKING THE APPLE

- ☞ Peel, core, and cut the apples into cubes.
- ☞ Prepare a sugar syrup using 100 g sugar and cook the apples in it until done.
- ☞ Sprinkle with cinnamon powder and keep aside.



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