

Product specification

"Dundee Cake"

PDO () PGI (X)

1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Name: Department for Environment, Food and Rural Affairs
Area 1A Nobel House
17 Smith Square
London
SW1P 3RJ

Tel: +44207 238 6075

Fax: +44207 238 5728

Email: protectedfoodnames@defra.gsi.gov.uk

2. GROUP

Name: The Baker Trade Committee

Address: C/O City Development
Dundee City Council
Dundee House
50 North Lindsay Street, DD1 2LS

Tel: +44 (0)1382 434252

Composition: Producers/processors (3) Other (1)

3. TYPE OF PRODUCT

- Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

4. SPECIFICATION

4.1 Name:

"Dundee Cake"

4.2 Description:

Dundee Cake is the name given to a rich, moist, all-butter "afternoon tea" fruit cake which must be prepared, decorated and baked in the described geographical area.

Dundee cake is studded with juicy sultanas and flavoured with Seville orange, it is a deep cake which is traditionally round in shape but can be made in other shapes to accommodate customer requirements. Regardless of its shape, Dundee Cake is always decorated with blanched whole almonds which give Dundee cake its iconic appearance. The cake should smell sweet and buttery and have an aroma of bitter orange. It may also contain ground almonds for extra richness and moistness and can be flavoured with sherry.

The following ingredients only may be used in the production of a traditional Dundee cake:

- Salted Butter
- Sugar - caster, granulated, light or dark soft brown
- Free range eggs
- Thick peel Seville oranges (concentrated or other - minimum 5%)
- Finely grated orange zest (minimum 1%)
- Plain cake Flour
- Sultanas (minimum 27%)
- Whole Blanched almonds .(minimum 3%)
- Sherry (optional)
- Ground almonds (optional)
- Split almonds (optional alternative for non-circular cakes)
- Citric Acid (preservative)

4.3 Geographical area:

The area within Dundee with the Postcodes beginning DD1 to DD7;

The Dundee Cake boundary is bounded to the south by the Firth of Tay from a point on Invergowrie Bay to Carnoustie. It is bounded on the western and northern edges by the local authority boundaries of Dundee City, Perth & Kinross and Angus councils to a point west of Ethiebeaton Park at grid reference no 48643327. Its eastern edge is bounded by the a92 to the north and a930 to the east until it meets unnamed road at grid reference no 56263627, then follows unnamed road onto Westhaven road and a straight line to the unnamed road at Carnoustie bay.



Citric Acid (preservative)

These must then be mixed in the following order:-

The butter and sugar are beaten until a light and creamy texture is achieved.

Then egg is then slowly blended, the Seville orange, peel and sherry (if used) is then mixed through. At this stage the flour is added and beaten. Once the mixture is beaten to a consistency which will support the fruit, the sultanas are added. The skills acquired by the craft baker will enable then to recognise this stage. The sultanas are mixed in order to ensure an even dispersal. The mix is then weighed (depending on size) into the cake tins and almonds uniformly arranged over the surface of the cake mix. When the cake is being prepared in a circular shape, the almonds must be positioned to create the concentric rings which are a key characteristic of this cake, for decoration for a slab cake, almonds should be arranged in neat rows. Baking time is judged by the craft baker and depends on the size of the product, batch and the oven used by each individual baker. The cake is determined as baked by the artisan baker when it is a golden brown colour and firm to touch with lightly browned almonds.

The following steps must take place within the designated geographical area:-

- Preparation of the cake mix
- Mixing the ingredients
- Baking the cake
- Decorating the cake with the whole blanched almonds, when the cake is round it must be decorated on the top, with whole almonds, arranged in a traditional concentric pattern. Dundee Cake prepared in other non-circular shapes (.i.e. a log or rectangular shaped) may be decorated with whole or split almonds).

4.6 Link:

This rich, buttery fruit cake with its nutty topping of almonds is a regional food product of the professional cake-bakers of Dundee. The professional cake-bakers of Dundee are members of a wider group of cake-bakers in other Scottish towns whose origins can be traced back to what is known as the Auld Alliance with France which lasted from 1295 to 1560^[1].

Dundee Cake had strong association to the geographical area through the marmalade makers Keillers of Dundee. Keillers used their surplus orange peel from their marmalade production to create the Dundee Cake. The cake was made as a rich buttery sultana cake flavoured with orange peel and almonds. The Keillers original recipe used Seville oranges, Spanish almonds and Spanish sultanas, a tradition which started as more of a convenience as these products were readily available due to trade in Dundee's port at the time, which was a hive of trade activity from other European ports including Spain whose cargo would include almonds and oranges. This sole use of sultanas (and no other fruits) in the traditional recipe for Dundee cake respects this link to history and differentiates it from other fruit cakes. Keillers also started the tradition of using whole almonds to decorate the top of the cake with the specific concentric pattern to give their cakes a distinctively characteristic identity. Any other fruitcake decorated by almonds concentrically on a round cake and neatly on top on a slab cake which does not follow the above recipe, method and process is an imitation and should not be called a Dundee Cake.

Over time adjustments have been made to the Dundee cake recipe by including cherries or other dried fruits in the cake. These do not adhere to the traditional recipe which was made using only sultanas and oranges.

The earliest version of Dundee cake was developed in the late 1700s, under the roof of Janet Keiller whose shop in the fashionable Seagate area of the town, traded in artisan products from confectionery, preserving and cake-baking trades. In the tradition of handing-on family businesses from one generation to the next, the Keillers set a remarkable record^[2]. Janet Keiller's invention of a new type of Seville orange marmalade (spreadable, with the peel cut into chips, rather than the previous thick paste which was cut in slices) launched the family into large-scale commercial production. It was a trade which her descendants dominated, almost unchallenged, until the 1870s - all the while continuing to develop a highly varied business in confectionery, preserving and cake-baking^[3].

Janet was followed in the business by her two daughters, Agnes and Janet, and her youngest son James, who was reputedly a skilled sugarman and cake-baker. The business was named James Keiller in 1797. The old Seagate shop which was also the production unit and family living quarters was sold, after James's death in 1839, by his widow Margaret who took over the management of the business when he died. Margaret bought a new shop and set up a separate factory all within walking distance in the centre of the town.

In the yearly cycle of their production schedule, marmalade was made at the beginning of the year after the oranges had been harvested. During the rest of the year the factory was kept busy with other lines, one of which was candied peel, as described by D Bremner:

"When the marmalade season closes in the end of March, the manufacture of candied peel, now so much used in cakes and puddings, is commenced, and lasts till the jam fruits begin to appear, which usually happens about the beginning of June. The kinds of peel candied are oranges, lemon, and citron (mainly from Sicily)"^[4].

Sometime, possibly in the mid to late 1800s, the factory began experimenting with the idea of a special Keiller cake as a useful, non-seasonal item in the company's production schedule. The recipe later became established as Keiller's Dundee Cake. One of its key features the hand-made design of whole almonds on top, was an inspired tactic, creating a cake which was at first instantly recognisable while also filling the gap between an everyday fruit cake and a richly spiced festive cake. It is believed that the use of almonds developed from the company's close links with the Spanish tradesmen which visited the Docks in Dundee For several hundred years Dundee was one of the wealthiest Royal burghs in Scotland. This was due to the particular acumen of tis merchants and the fact that Dundee has a wide river with a deep water and a large natural harbour. Merchants were very shrewd in what they traded abroad and the cargoes they brought back from throughout Europe. Dundee was importing Bordeaux wine, sherry, sherry brandy in much greater quantities than Scotland's other major port at Leith

Throughout Keiller's expansion in the second half of the 1800s their reputation was established around the world, by their guarantee of quality. By 1914, though the original Keiller family were no longer managing the business, their name continued to remain a benchmark for quality which was published in the Dundee Courier for *The House of Keiller*, claiming the *"absolute purity of the constituents [of their products] and the perfected processes of production"*.

Documentary evidence; substantiated by anecdotal information from Dundee bakers, that they invented the Dundee cake is confirmed with their advert in 1929.

***"The Ideal Gift for your friend is A Dundee Cake
(The Original and World Famous) in a handsome airtight tin 2/6.
The cake weighs approximately 1½ lbs.
Suitable for sending Abroad"***^[5].

Keiller's continued to maintain its premier position as far as Dundee cakes were concerned. In the years 1931/1932 their 'Gold Medal' Dundee Cake won four top awards in bakery exhibitions and in their advert announcing this success they claim;

"The reason is - Quality- Quality-Quality"^[6].

While Keiller's were the creative innovators of the cake, as they were of marmalade, they were not it seems, hostile to imitators. Marmalade imitators largely abided by the Keiller prototype, even deciding to jar it in exactly the same style of white earthenware pot which Keillers had been using since their early years^[7].

Early cake imitators also appear, on the whole, to have stayed fairly close to the Keiller prototype. Free from artificial colours, flavours or preservatives, imitators retained its rich 'special' fruit cake tag. Shaped in a round cake tin, in a variety of sizes, it was made with a high butter and egg content, and with refined white flour and sugar, sometimes using ground almonds with dried fruit and candied peel for character and flavour. A hand-made design of whole blanched almonds covered the top surface.

Besides making its name as an ideal gift for a friend at any time of the year, the timing of its rise in popularity in the late 1800s / early 1900s coincided with the invention of the tearoom in Scotland, firstly in Glasgow. It was designed by Charles Rennie Mackintosh and run by Miss Kate Cranston and later adopted in all other Scottish cities. The tearoom ritual, whether for high tea as a meal or afternoon tea only, included a three-tiered cake stand displaying all the glories of the Scottish artisan baker's craft - including Dundee Cake.

In 1929 as further proof of its links to the city. the then Prime Minister, Stanley Baldwin, referred to the now legendary Dundee Cake in a pre election speech in the city. By this time the cake had become a renowned artisanal product, in the Keillr-quality mould, which can be traced back to Scotland's earliest skilled baker the "caik baxteris"

The recipe for Traditional Dundee cake was passed down from a master baker who worked for Keillers and wrote down the recipe before going off to fight in the first World War.

Dundee Cake is inextricably linked to the city of Dundee and its history and heritage. The City's bakers today have come together to ensure that the original quality and ingredients for Dundee cake are maintained safeguarding our heritage and its link to the city protected. The Dundee award winning producers have managed to maintain the Dundee cake as a quality product. by remaining true to its original recipe and production methods. Dundee cake is going through a renaissance at a local level with chefs and restaurateurs now creating contemporary new dishes using it as a key ingredient on menus across the region. For example , Dundee College catering students have recently developed a Dundee Cake icecream dessert which will be shared at an event locally with the restaurant sector . The Dundee City Tourism Partnership is working with the food sector locally to

increase the use of Dundee Cake in menus across the city as part of its food and beverage strategy. .



(Support from Paul Hollywood, Celebrity Baker)

Inspection body:

Name: DUNDEE POSTCODE AREAS

Environmental Protection, Environment Dept

Address: 1 Highland Chief Way, Claverhouse Industrial Park, Dundee, DD4 9UA

Tel ; 01382 43000

ANGUS POSTCODE areas

Environmental and Consumer Protection Offices

The Mart, 13 Market Street, Forfar, DD8 3WJ

Tel.: 01307 473913

Fax:

E-mail:

The inspection body conforms to the principles of EN 45011 standard.

4.7 Labelling:

Not Applicable