

It's time to Bake your Christmas Cake

1. Ingredients

- 10 oz currants
- 6 oz sultanas
- 3 oz raisins
- 3 oz glace cherries (halved)
- 3oz mixed chopped peel
- brandy
- 4 eggs (beaten)
- 6 oz butter
- 6 oz soft brown sugar (or caster sugar if you have none)
- 7 oz of plain flour
- 1-2 teaspoons of mixed spice (this should contain cloves, cinnamon etc)
- 1 tablespoon golden syrup
- 2 oz ground almonds
- Optional 2oz walnuts or blanched almonds chopped.
- Optional 2 oz chopped dried apricots

2. Early Preparation

- a. SOAK the dried fruit, peel and the halved cherries in the alcohol for about 4-8 hours before using it (optional)
- b. Remove your 6oz butter and 4 eggs from the fridge to bring them to room temperature about 2 hours before cake making begins.
- c. Heat oven to 140 degrees Celsius or Gas mark 1 or 275 degrees Fahrenheit
- d. Grease a 20cm/8inch round or an 18cm/7inch square cake tin and line the bottom and sides with baking parchment.

3. Mixing the Cake

In a very large mixing bowl cream together the butter with the sugar. Add the 4 mixed eggs gradually and beat well. Stir in the golden syrup.

In separate large bowl sift the flour with the mixed spice. Add the ground almonds and the chopped nuts to that bowl. Then fold this into the main mix. Add the soaked fruit and mix well.

Spoon the Christmas cake mixture into the tin and smooth the top flat.

Bake in the oven for 3 hours and then test with a skewer. If not ready, bake for up to another hour testing every 20 minutes until the skewer comes out clean.

Remove from the oven and leave to cool in the tin for 15 minutes.

Then turn out on to a wire rack and leave to cool.

Once cool, make a few holes in the cake with a skewer and pour over 3-4 tbsp of brandy.

Let the brandy soak into the cake.

Store the cake wrapped in foil and in an airtight tin or plastic container, holes side up.

OPTIONAL: For a rich and moist cake, spoon over a few tablespoons of brandy every week until you are ready to ice and decorate your cake.

We recommend Dr Oetker Marzipan 250g and Tate and Lyle Icing Sugar.