

CHRISTMAS CAKE



INGREDIENTS

- 400g Sultanas
- 500g Raisins
- 125g Currants
- 150g Glace Cherries
- 150g Mixed Peel
- 150ml Brandy
- 225g Softened butter
- 225g Soft brown sugar
- Orange grate the rind
- Lemon grate the rind
- 1/8 tsp Almond Essence
- 1 tsp Vanilla Essence
- 2 tbs Marmalade
- 1 tsp Black treacle
- 4 eggs
- 350g Plain flour
- Pinch of salt
- 1tsp Mixed spice
- ¼ tsp Ground Cinnamon
- ¼ tsp Nutmeg

DIRECTIONS

- 01 Wash and dry the fruit and place in a large bowl. Pour over the brandy and mix well, cover and leave overnight.
- 02 Prepare a 20-24 cm round cake tin or 2, 18cm round cake tins, line with bake-o-glide and put a double thickness of brown paper or newspaper around the outside of the tin tied with string.
- 03 Cream the butter and sugar together until light and fluffy.
- 04 Add fruit rinds, essences, marmalade and treacle. Beat well.
- 05 Add the eggs one at a time, beating well after each addition. If the mixture starts to curdle add a little of the dry ingredients.
- 06 Fold in the prepared fruits alternating them with the dry ingredients. Mix well
- 07 Pour into the lined tin, smooth over the top and bake in the Aga in the simmering oven for 5-12 hours until cooked (Electric fan oven at 140c for 3-4 hours).
- 08 The cake is ready when a skewer inserted in the centre comes out clean. Let the cake cool in the tin and then take it out and wrap up in cling film and store in an airtight tin until it's time to decorate for Christmas.