Posted on 25 November 2012

by ewfood

Traditional Christmas Cake



Ingredients

Flour, 115g
Salt
Nutmeg, ¼ grated
Mixed spice, ½ tsp
Sultanas, 225g
Raisins, 175g
Glace cherries, 115g halved
Almonds, 85g chopped
Butter, 85g
Lemon, ½ grated
Brown sugar, 85g
Orange juice, 1 tbsp

Preparation

1. Preheat the oven to 180C.
2. Grease and line a round and deep tin with double layer of parchment paper round the sides and on the base.
3. Put sugar, butter and zest into bowl.
4. Put salt, flour, spices into a separate small bowl.
5. Put all dried fruit into a bowl with nuts and put 1 tbsp of flour.
6. Cream the sugar, butter and zest until soft.
7. Add the eggs one at a time with a tablespoon of flour each.
8. Fold in half of the flour.
9. Fold in the fruit and nuts until well mixed and add the remaining flour mixture and orange juice. Continue to mix until well distributed.

10 Smooth the top of the cake and arrange the fruit and nuts.

11 Bake for 45 minutes and reduce temperature to 170C. Cover the cake with a parchment to protect from burning the surface from over browning.

12 Continue to bake for further 45 minutes. Check the cake with a skewer if it is done.

13 Cool the cake and decorate with choice of nuts and fruits or top with a layer of marzipan and a sheet of royal icing :)

Cooks Note