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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
