

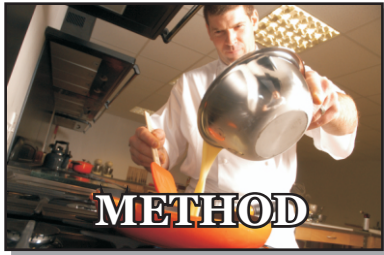
Christmas cake

Pre soak below ingredients in the brandy
12hours before you start to make the cake

450g currents
175g sultanas
175g raisins
50g glace cherry's (dried and finely
chopped)
50g mixed candied peel (finely chopped)
1 grated lemon zest
1 grated orange zest
3tbsp brandy

225g plain flour
1/2tsp salt
1/4tsp nutmeg (grated)
1/2tsp ground mixed spice
225g unsalted butter
225g soft brown sugar
4 eggs (medium)
50g chopped almonds
1dstsp black treacle

110g whole blanched almonds



1. Pre-heat an oven to 140°C (gas mark 1). weigh out the rest of the ingredients. to make the treacle easier to weigh put the tin (lid off) in a pan of hot water for a few minutes.
2. Sieve the flour, salt and spices into a large bowl.
3. In a separate large bowl whisk the butter and sugar together until creamed, light and fluffy.
4. Beat the eggs in a small bowl. Then slowly beat the eggs into the butter and sugar mixture.
5. Gently fold in the flour and spices. Finally fold in the pre-soaked fruit.
6. Rub softened butter around the inside of an 8inch tin. Cut 2 pieces of round grease proof paper to fit the bottom of the tin. Place one piece in the bottom. Then cut a long strip of grease proof paper that will fit around the inside the tin. this piece of paper should be double thickness and stick out from the top of the tin around and inch. before you place the paper in the mould fold the bottom edge of the paper over (about half an inch up) and cut little slits in the paper. Now place the paper in the mould. the little slits should sit on the base of the tin and the paper should stick about an inch above the tin. Now place the last round bit of grease proof on the bottom of the tin.
7. Spoon the mixture into the tin and level out with the back of a spoon. Drop the blanched almonds onto the top.
- *. Bake the cake on the bottom shelf of the oven for 4 ½ to 4 ¾ hours. (the cake may take longer than this , to check if it is cooked stick a cocktail stick into the centre, if it comes out clean then the cake is cooked.)
9. Cool the cake for 30minutes in the tin on a cooling wire. Then remove it form the tin. When it is cold wrap it in 2 layers of greaseproof and secure with an elastic band, then wrap in foil.