

# Perfectly Rich & Fruity Christmas Cake...

A beautiful rich, spicy and flavoursome Christmas cake packed with plump, boozy fruit. To be made 3 months before Christmas, ideally, to allow the flavours to mature.

## Ingredients;

100g Raisins  
150g Currants  
250g Sultanas  
80g Dried figs, chopped into small pieces  
100g Glacé cherries, cut in half  
100g Mixed peel  
130ml Rum, whisky or brandy + extra to feed  
125g Butter, softened  
125g Dark brown sugar  
4 Large eggs, beaten

130g Plain flour - sifted  
½ tsp Baking powder  
1 ½ tsp Mixed spice  
50g Ground almonds  
60g Whole blanched almonds  
30g Stem Ginger  
Grated Zest of 1 orange  
Grated Zest of 1 large lemon  
Pinch Of Salt



## Method;

1. In a large bowl soak the dried fruit, cherries and mixed peel in your liquor of choice. Cover and soak for 48 hours. Stir each day and stir well before use.
2. Preheat the oven to 140C.
3. Grease a 20cm baking tin add 2 layers of baking parchment on the base and to the sides.
4. Place the butter, sugar, sifted flour, baking powder, mixed spice, a pinch of salt and the eggs in a large bowl and mix until well combined.
5. Add the soaked fruits, ground almonds, whole almonds, stem ginger, orange and lemon zest stir well to combine.
6. Add the fruity cake mixture to your prepared tin and smooth the surface. Create a small hollow in the middle to prevent a domed cake top.
7. Put the cake in the oven for 50 minutes. After 50 mins check the colour of the cake top, cover with foil to prevent it over browning. Bake for a further 45 minutes.
8. Remove the cake from the oven. Insert a skewer into the middle of the cake. If it is clean the cake is fully cooked, if not, return to the oven to bake for a little longer. Check after 5-10 minutes and continue this process until it is cooked and the skewer comes out clean.
9. Leave the cake to cool completely in the tin
10. Use a skewer to poke a few holes into the cake, push 90% of the way down but not all the way to the base of the cake. Brush the top with 1-2 Tablespoons of liquor.
11. Carefully remove the cake from the tin. DO NOT remove the parchment. Add another layer of parchment to seal the cake all the way round then cover with two layers of foil (see authors tips below - the foil must not touch the cake directly)
12. Store the cake in an airtight container or cake tin in a cool place away from direct sunlight.
13. To keep the cake moist you will need to feed the cake every 3 weeks. Simply brush the surface of the cake with a couple of tablespoons of liquor. Re wrap well and pop back into storage after each feeding session.
14. Decorate a day or two before Christmas with marzipan and icing. Avoid feeding for a couple of days prior to icing to ensure the cake top is dry.

Recipe inspired by My Mums Old Recipe & Felicity's Perfect Christmas cake (Guardian)