

## Christmas Cake Recipe

	7" round / 6" square cake	9" round / 8" square cake
Currants	10 oz / 300g	1lb 2 oz / 525g
Sultanas	5 oz / 125g	9 oz / 250g
Raisins	5 oz / 125g	9 oz / 250g
Almonds	1 oz / 25g	2 ½oz / 75g
Citrus Peel	1 oz / 25g	2 ½ oz / 75g
Glace Cherries	1.5 oz / 50g	3 ½ oz / 100g
Plain Flour	5 oz / 125g	9 oz / 250g
Mixed Spice	1/4 teaspoon	3/4 Teaspoon
Butter or Margarine	5 oz / 125g	9 oz / 250g
Light Muscovado Sugar	5 oz / 125g	9 oz / 250g
Lemon: Rind (No Pith) & Juice	½	1
Eggs Medium	2	4
Sherry, Rum or Brandy (If liked)	1 ½ Tablespoons	2 ½ Tablespoons

Brush the tin with oil or fat then line the tin with a double layer of greaseproof paper, leaving 1 ins of paper higher than the sides. Make sure there are no air bubbles under the paper. Put a double layer of brown- or news-paper around the outside of the tin, tied with string.

Warm oven to Gas mk 6, 200°C, 400°F.

Cream together butter & sugar.

Gradually beat in eggs.

Add lemon rind.

Add fruit, peel & nuts and mix well.

Stir in flour, mixed spice & lemon juice plus alcohol if used..

Put in tin, press down well and smooth the surface with the back of a spoon.

Put tin on a double sheet of brown paper on a baking tray and put in the centre of the oven.

Immediately reduce heat to gas mk 3, 170°C, 325°F

After one hour reduce heat to gas mk 2, 150°C, 300°F. After two hours reduce heat to gas mk 1, 140°C, 275°F. After three hours reduce heat to gas mk ½, 130°C, 250°F and, for both sizes, check to see if it is done. (Cake springs back if pressed with a finger, is no longer bubbling and has started to shrink from the sides of the tin) If not ready, check again half an hour later.

The 7" cake needs 1 ¼ lbs / 600g of both marzipan & icing. The 9" cake needs 1 ½ lbs / 750g of both marzipan & icing. When completely cooled the cake can be pricked all over with a skewer and 2 or 3 tablespoons of brandy poured over.