

## Cranberry Christmas Cake

### Cake

Metric	Ingredients	Imperial
200g	Unsalted Butter	8oz
200g	Castor Sugar	8oz
100g	Ground Almonds	4oz
2	Eggs	2
200g	Self-Raising Flour	8oz
150g	Cranberries	6oz
200g	Marzipan	8oz

### Icing

Metric	Ingredients	Imperial
1 tbsp	Lemon Juice	1 tbsp
200g	Icing Sugar	8oz

### Method

1. Mix together butter and sugar until light and fluffy.
2. Beat in eggs.
3. Add ground almonds and flour.
4. Fold in cranberries.
5. Put half the mix into an oiled 20cms (8") round cake tin.
6. Roll out marzipan. Lay over cake mixture.
7. Spread remaining cake mixture on top.
8. Bake in oven pre-heated to 180 °C (350 °F, Mk 4) for 50 minutes.
9. Mix together the lemon juice and icing sugar and use to ice the cold cake