

Christmas Cake

Here is my favourite recipe for a rich fruit cake which can be made several weeks before Christmas.

Place these ingredients in a bowl and leave overnight ..

275g. raisins

200g. currants

275g. sultanas

150g. glace cherries

50g. chopped mixed peel

50g. flaked almonds

2 teaspoons coarsely grated orange rind

3 tablespoons fresh orange juice

3 tablespoons whisky

The next day

Grease and line a 7" square or 8" round tin.

Sift 275g. plain flour with 2 ½ teaspoons mixed spice. Add 50g. ground almonds.

Beat 200g. butter with 200g. soft dark brown sugar.

Stir in 1 ½ tablespoons black treacle.

Beat 4 eggs and mix in, and then fold in the flour and the soaked fruit. Place in the tin and hollow the middle of the mixture a little with the back of a spoon.

Bake Gas mark 1 / 140 C for about 2 ½ hours or till a skewer comes out clean when inserted in the centre.

Leave in the tin till cold.

Turn out cake and prick all over with a skewer, then drizzle in 2 tablespoons whisky once each week till Christmas. Wrap in foil till ready to eat or decorate.

Can be marzipanned and iced as desired, and you can use brandy or rum in the cake if you prefer.

Carol Lowe

MERRY CHRISTMAS