

MY CHRISTMAS CAKE

Rich fruit cakes are best made at least six weeks before Christmas, but I usually make my Christmas cake about a month before, but it's not the end of the world if you make it later and marzipan and ice it in one 'go'. I don't always use the same recipe, but I have used this one for the last few years.

Ingredients:

225g (8 ozs) butter

225g (8 ozs) dark brown sugar

5 eggs

110g (4 ozs) glace cherries

225g (8 ozs) plain flour

50g (2 ozs) ground almonds

1 teaspoon ground ginger

225g (8 ozs) currants.

225g (8 ozs) sultanas

110g (4 ozs) raisins

110g (4 ozs) candied peel

½ teaspoon ground allspice

½ teaspoon ground cinnamon

½ teaspoon ground cloves

½ teaspoon ground coriander

½ gill brandy or whisky



Method:

Cream butter and sugar until light and soft. Gradually beat in the eggs and flour alternately. Lastly add the fruit and spices. Add a little of the spirits. Put into a greased and lined 20.5cm (8 inch) round cake tin and bake in preheated oven 170C, 325F, Gas Mark 3 for approximately 3 hours. When the cake is baked, and while it is still hot, it should be basted with the remaining spirits, and continue to feed with spirits each week before Christmas, so that your cake doesn't dry out.