

## Christmas Cake

Make the cake about three months before Christmas.

### *Fruit preparation*

Mix the following together and soak for 12 hours :

- 400g currants
- 150g raisins
- 150g sultanas
- 100g glacé cherries (*chopped*)
- 3 tablespoons of brandy



### *Other cake ingredients*

- 200g plain flour
- ½ teaspoon of salt
- ½ teaspoon of ground mixed spice\*
- 200g butter
- 200g soft brown sugar
- 4 eggs
- grated zest of 1 lemon
- grated zest of 1 orange
- 50g ground almonds
- 1 dessertspoon black treacle\*\*

#### **\*Mixed spice**

(use ground spices):

- 1 tablespoon cinnamon
- 1 teaspoon coriander
- 1 teaspoon nutmeg
- ½ teaspoon ginger
- ¼ teaspoon allspice
- ¼ teaspoon cloves

#### **\*\* black treacle**

= mélasse noire

<http://www.epicerie-anglaise.com/>

### *Preparation Method*

Grease a 20cm round cake tin and line it with greaseproof paper.

Cream the butter and sugar. Add the eggs and dry ingredients little by little. Finally, add treacle and then the fruit preparation.

Preheat the oven to **130°C**.

Put a band of brown paper or newspaper around the outside of the tin and secure it with string. Cover the top of the cake with a double piece of greaseproof paper with a steam evacuation hole in the middle.

Bake the cake at the bottom of the oven for 4-4½ hours. Test with a skewer which should come out clean.

When the cake is cool, store it in aluminium foil and a plastic bag in a cool place.

Feed the cake with brandy every week.

### *Almond paste topping*

- 100g ground almonds
- 100g caster sugar
- 1 egg

Mix the ingredients together and form a ball. Roll out to the size of the top of the cake using icing sugar. Stick to the cake with jam. Make little marks in the paste with a fork and toast for a few minutes under a grill.