

never too late christmas cake

INGREDIENTS

2 Cups sultanas

1 Cup raisins

1 Cup currants

1 Cup chopped pitted dates

1/4 Cup chopped crystallised ginger

2 Tbsp chopped mixed peel

400g Prepared fruit mince

1 Tbsp mixed spice

Finely grated zest and juice of 1 lemon

3/4 Cup whisky

250g Butter, softened

1 Cup tightly packed brown sugar

5 Small eggs

2 1/2 Cups plain flour

Extra whisky or brandy to feed the cake

Small amount of royal icing and silver

cachous to decorate





METHOD

1. Combine dried fruit, ginger, peel, fruit mince, brown sugar, spice, lemon zest, juice and whisky in a bowl. Stir to combine, cover and set aside for 2 hours, stirring once or twice during this time.
2. Heat oven to 150 deg C / 130 deg C fan bake. Line the base and sides of a 22cm round cake tin with 2 layers of brown paper and 1 layer of nonstick baking paper, cut to fit.
3. Place butter and brown sugar in a bowl and beat with an electric mixer until pale and creamy. Beat in eggs, 1 at a time. Stir in combined fruit. Lastly, stir in flour just enough to combine. Spoon mixture into prepared cake tin, taking care to pack the tin well.
4. Bake for 3 1/2 hours. Remove from oven and set aside to cool completely in cake tin. Wrap in greaseproof paper and store in an airtight container. Decorate with a pretty ribbon and a star cut from rolled out royal icing. Place a silver cachou in the centre of the star.