



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

NEVER TOO LATE CHRISTMAS CAKE INSTRUCTIONS

- 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.
- 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.
- 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.
- 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.