



Lynda's Christmas Cake

Adaptable recipe. It was invented by myself after I was initially looking for a good Christmas cake recipe from my array of cookery books. I was liking bits from many recipes and noting some reoccurring basic principles I made a list of my favourite ingredients and developed my own recipe. I love, love, love cherries and citrus flavours so this recipe is loaded with these.

Don't be scared to alter this recipe to suit your own palate. Add more sultanas if you're not a brandy fan. I add some cherry brandy as the extra cherry flavour adds extra depth I enjoy.

Tin size not stated as it will depend on the quantity of mix used. As a guess a 20cm/22cm square or round cake tin is likely to be ok for the amounts written below.

Top tip: I line a cake tin, fill it with cake mix, fold down the lining to cover top and then I cover whole tin with more greaseproof paper and layers of newspaper. The cake is in effect cooked in its own steam which keeps it moist and stops those singed edges.

Fruit/marinade ingredients

300g Sultanas

300g Raisins

200g currents

200g glace cherries (cut in half)

75g mix peel

60g chopped nuts (any you like but almonds and walnuts work well)

Zest and juice of one orange and lemon (juice acts as part of marinade)

1 tbsp marmalade (if large chunks of peel in it cut it up a bit)

½ tsp almond essence.

Brandy and/or cherry brandy (volume not stated as its judge by how much fruits absorb - they need to plump up and have wet coating but not swimming in liquid)

1. Soak all the above together for a minimum of 24 hours. Mine often soaks for a week so I can add more juice or brandy if required.

Basic cake mix ingredients

300g softened butter

200g soft brown sugar (dark or light is your preference)

4 eggs (lightly beaten)

2 tbsp black treacle or molasses

2. Using the creaming method make the basic cake mix adding the treacle/molasses at end ensuring it is fully mixed in.

Dry ingredients

300g plain flour

100g ground almonds

½ tsp ground cloves

1 tsp cinnamon

1 tsp ginger

½ tsp nutmeg

2 tsp mix spice

3. Mix all dried ingredients to ensure spices are equally distributed throughout.
4. Into the basic cake mixture add ¼ fruit/marinade plus ¼ dry ingredients. Fold in well. Then continue to add and fold in the remaining ingredients ¼ at a time.
5. Put final mix into lined cake tin and level.
6. Cover whole tin with more greaseproof paper and/or newspaper to ensure it is well covered
7. Oven 150 C. Bake for approx. 3 ¼ hours.
8. Uncover to check it's baked. Return to oven if required. Once baked keep covered and allow to cool in tin.