

Preparation time: 45 minutes

Pre-Soaking time: Overnight

Cooking time: 4 hours

Total inc. Cooling: 18 hours

Makes: 1x 20cm round / square cake

## Ingredients

### *Pre-soaking:*

450g Currants

175g Sultanas

175g Raisins

50g Glacé cherries, chopped

50g Mixed, chopped candied peel

100ml Orange or Apple juice, or Tea (or Brandy)

### *The cake:*

225g Plain flour

½ tsp Salt

¼ tsp Nutmeg

½ tsp Ground mixed spice

225g Dark brown soft sugar

4 Large eggs

1 Dessertspoon black treacle

225g Spreadable butter

50g Almonds, chopped

Zest of 1 lemon and 1 orange

## Method

1. Put all the fruits in a large bowl and mix with the tea (or Brandy)
2. Cover with a cloth and leave overnight (at least 12 hours) to soak
3. Preheat the oven to gas mark 1, 140°C, 120°C fan
4. Grease a 20cm square or round loose-bottomed cake tin and line with greaseproof paper
5. Sift the flour, salt, and spices into a very large bowl
6. Add the sugar, eggs, treacle, and butter. Beat with a handheld electric whisk until creamy and fluffy
7. Gradually fold in the soaked fruits, chopped nuts, and finally the grated lemon and orange zests
8. Transfer the cake mixture to the tin using a large spoon and spread it out evenly
9. Place a square of greaseproof paper with a 50p-sized hole in the middle loosely on top of the mixture
10. Tie a tall layer of greaseproof paper or brown paper around the outside for extra protection
11. Bake for 4 hours until springy in the centre when lightly touched (It may take an extra 30-45 minutes)
12. Cool for 30 minutes in the tin, then remove from the tin and finish cooling on a cooling rack
13. Wrap in greaseproof paper and foil, and store in an airtight tin
14. Feed\* the cake periodically with more of the juice or tea (or Brandy) until is time to eat or ice it
15. Apply marzipan and icing

\* To feed the cake, prick small holes into it top and bottom with a skewer or cocktail stick and drizzle in a little more of the liquid to soak into the cake

# Christmas Cake

Brigades @ Home – 27/11/2020

## Ingredients

### Pre-soaking:

- 450g Currants
- 175g Sultanas
- 175g Raisins
- 50g Glacé cherries, chopped
- 50g Mixed, chopped candied peel
- 100ml Orange or Apple juice, or Tea



## Utensils

- Scales
- Large bowl
- Measuring jug
- (Knife and chopping board if you need to chop the cherries)



## 1.

Weigh the 450g of currants into the large bowl



## 2.

Weigh the 175g of sultanas into the large bowl



## 3.

Weigh the 175g of raisins into the large bowl



## 4.

Weigh the 50g of mixed peel into the large bowl



## 5.

Weigh the 50g of chopped glacé cherries into the large bowl



## 6.

Measure out the 100ml of tea



## 7.

Pour the tea into the large bowl with the fruits



## 8.

Mix to coat all the fruit



## 9.

Cover with a cloth and leave overnight (at least 12 hours) to soak



## Ingredients

### The cake:

- 225g Plain flour
- ½ tsp Salt
- ¼ tsp Nutmeg
- ½ tsp Ground mixed spice
- 225g Dark brown soft sugar
- 4 Large eggs
- 1 Dessertspoon black treacle
- 225g Spreadable butter
- 50g Almonds, chopped
- Zest of 1 lemon and 1 orange



## Utensils

- Very large bowl & Sieve
- Wooden spoon & Scales
- 20cm Cake tin
- Handheld electric whisk
- Greaseproof paper
- Scissors & String
- Cooling rack
- Oven gas 1, 120°C fan



## 10.

Grease the cake tin with some butter



## 11.

Line the sides and bottom of the cake tin



## 12.

Weigh the 225g of plain flour into a sieve over the very large bowl



**13.**  
Measure the ½ tsp of salt, ¼ tsp of nutmeg, and ½ tsp of ground mixed spice into the sieve with the flour



**14.**  
Sieve the ingredients into the very large bowl



**15.**  
Weigh the 225g of dark soft brown sugar into the very large bowl



**16.**  
Weigh the 225g of spreadable butter into the very large bowl



**17.**  
Crack the 4 eggs into the very large bowl



**18.**  
Measure in the 1 dessertspoon of black treacle into the very large bowl



**19.**  
Mix thoroughly with the handheld electric whisk until light and fluffy



**20.**  
Gradually fold in the fruit with the wooden spoon



**21.**  
Keep adding the fruit and folding until everything is mixed together



**22.**  
Weigh the 50g of almonds. Chop if necessary. Add to the mixture and fold in



**23.**  
Grate the zest of the lemon and orange into the very large bowl and fold it in



**24.**  
Transfer the mixture into the cake tin and even it out with the back of the wooden spoon



**25.**  
Add a cover of greaseproof paper with a 50p-sized hole in the middle



**26.**  
Wrap a tall layer of greaseproof or brown paper round the cake tin



**27.**  
Tie the tall layer of paper in place with the string. Put in the oven on the bottom shelf and bake for 4 hours. It is cooked when it feels springy in the centre. It may take 30-45 minutes longer



**28.**  
Allow to cool in the cake tin for 30 minutes. Turn out of the cake tin and leave to fully cool on a cooling rack



**29.**  
Wrap in greaseproof paper and then a double layer of foil



**30.**  
Store in an airtight container, feeding it a few teaspoons of the fruit juice or tea, until it is time to eat or ice it



**Feeding**  
To feed your cake, prick a few small holes around the top of the cake and gently pour in some of the liquid



**31.**  
Enjoy. It is lovely as it is, or you could marzipan and ice it

