

Luxury Christmas Cake

Bake this around October/November time so you can feed with your favourite tippie.



1kg mixed fruit, 6 eggs, 1tbsp marmalade, 1tbsp golden syrup,
250g butter, 250g dark brown sugar, 285g SR flour,
1tsp mixed spice, 1tsp cinnamon

(you can add further festive ingredients such as glacé cherries, nuts etc).

Soak dried fruit for 2-3 days in half a pint of sherry or your
chosen alcohol or cold tea.

Grease and line a 9” round tin or 8” square tin.

Preheat oven to 140 C, Gas Mark 3

Using a mixer/whisk, cream butter and sugar in large bowl.

Add eggs gradually (add a little flour to prevent curdling if needed).

Add the flour and mix well.

Add all remaining ingredients and mix to combine.

Pour into prepared tin and cook for 2.5 hours.

Remove from oven and leave in tin to cool. Wrap in greaseproof and place
in an airtight container, you can ‘feed’ your cake with more sherry by
inserting a skewer to create small holes, drizzle over a spoon or so every
few days. Hiccup!

Christine.