

Bake and Decorate

Helen's Christmas Cake

Helen worked at Le Kitchen for over 10 years. This is a yummy cake not too heavy but full of fruit.

Ingredients:

225g Butter

250g Brown sugar

5 Eggs

275g Plain flour

1/4 tsp Nutmeg

1/4 tsp Cinnamon

2 tbs Marmelaide

3 x 375g Sunbeam mixed fruit

185g Sunbeam raisens

100g Almonds, chopped

100g Cherries, chopped

1 tsp Vanilla essence

6 tbs Brandy*

3 tbs Sherry or Rum*

*You can add orange juice instead of alcohol

Directions:

Pre-heat oven on 150c.

Prepare tin by using **Le Kitchen's cake release**, grease and line with 3 layers of baking paper a 10x3" round cake tin.

Rub fruit in 1/2 of the quantity of the plain flour.

Beat butter and sugar together, then add the eggs beating one at a time.

Add the marmelaide and vanilla.

Add the fruit and flour and stir using a wooden spoon.

Tip mixture into the prepared tin then drop your tin onto your bench top a couple of times for the fruit to fall into place.

Bake on second shelf at 150c for 1/2 hour then turn the oven down to 130c and bake for a further 2 hours. Check cake it may need a further 1/2 hour of cooking.