



# Christmas Cake

## Ingredients:

- 100g Currants
- 100g Raisons
- 200g Sultanas
- 50g Cherries
- 150g Flour
- 100g Soft Brown Sugar
- 100g Butter
- 3 Eggs
- 25g Ground Almonds
- 1 dessertspoon Black Treacle
- 1 tbsp Brandy
- 1 pinch Salt

## Method:

1. Line and grease a 6 inch cake tin
2. Wash and chop the cherries
3. Mix all the fruits together in a large bowl and add almonds
4. Sift the flour and spices onto a plate
5. Cream the butter and sugar to light and fluffy
6. Beat eggs in a small bowl and add gradually to the butter and sugar adding 1 tbsp flour with each addition of egg. Beat well each time.
7. Fold flour into mixture and add brandy and treacle
8. Add fruit and mix well. Turn the mixture into tin, spread evenly to make sure there are no air pockets
9. Bake in the oven Gas 1/140°C for 30 minutes then turn down to gas  $\frac{1}{2}$  / 130 °C for 2 hours