

Rich Fruit Christmas Cake

Ingredients:

Sieve together the following:

150g/6oz **Barkat Flour Mix**
1/2 teaspoon Cinnamon
1/2 teaspoon Mixed Spice
Pinch of Salt

Mix together the following:

50g/2oz chopped glace cherries
50g/2oz mixed peels
450g/1lb dried fruit (raisins, currants, sultanas)
50g/2oz ground almonds
1 dessertspoon lemon juice

Whisk Together:

2 eggs
2 tablespoons milk
100g/4oz butter/margarine
100g/4oz soft dark brown sugar
1 tablespoon black treacle

Oven Temperature
Gas Mark 3, 160c, 325 F

Method:

- Cream fat, sugar and treacle together until soft and fluffy.
- Add **Barkat Flour Mix** and egg mixtures alternately to the creamed mixture. *Do not over beat when mixing in.*
- Stir in fruit and place into prepared care tin (See left)

Tin preparation

This mix makes enough for a 7" round or 6" square tin.

Prepare the tin by greasing the inside and lining with greaseproof or Baking parchment.

Tie layers of newspaper or brown wrapping paper around the outside of tin.

*Put mix into tin and smooth cake out *Bake for 2-2 ½ hours.*

Tips

Make cake well in advance. Wrap in greaseproof paper and store in an air-tight tin. It will keep for weeks.

Before covering with marzipan and icing, prick the cake with a skewer or fork and pour 2 tablespoons of brandy or rum over.

Marzipan, Ice and decorate as required.