



CHRISTMAS CAKE

If like me you are busy doing a lot of different things and haven't got time to make a traditional Christmas Cake, and yet you want to serve a homemade cake that you have made yourself, then try the following Christmas Cake recipe..

2 cups of dried mixed fruit with snippets of apricots and cherries soaked overnight in a generous helping of whisky or brandy

2 cups of All Bran

1 cup of Fruit Mincemeat

2 cups of muscovada or Demerara sugar

2 cups of self-raising flour

2 cups of milk

½ cup of nuts of choice such as walnuts and cashews

a good-sized pinch of mixed spices

1 grated lemon rind

1 grated orange rind

4 free range eggs

Whole Almonds, Walnuts and Cherries for decoration (optional)

Method

Place the All Bran, mincemeat, sugar, milk and grated rinds and soaked fruits into a bowl and leave for about 1 hour then add the flour and if you do not intend to ice your cake then attractively arrange nuts and fruits on the top of the cake. Bake in a medium oven (about 180 degrees centigrade) until the smell is gorgeous and the cake is cooked. This can be tested by putting a clean knife into the middle of the cake and if it comes out clean then your cake is cooked.

For added richness cook the cake in two round sandwich tins and when the cake is cooled spread the cakes with a delicious Raspberry jam.

Decoration

You can either serve the cake as it is with whipped cream, Fromage Frais, Mascapone or even cheese such as a Mature Cheddar or decorate in the traditional way with marzipan and Royal Icing and decorate with miniature Christmas figures or why not make some Christmas Roses from or Holly from coloured sugared marzipan.