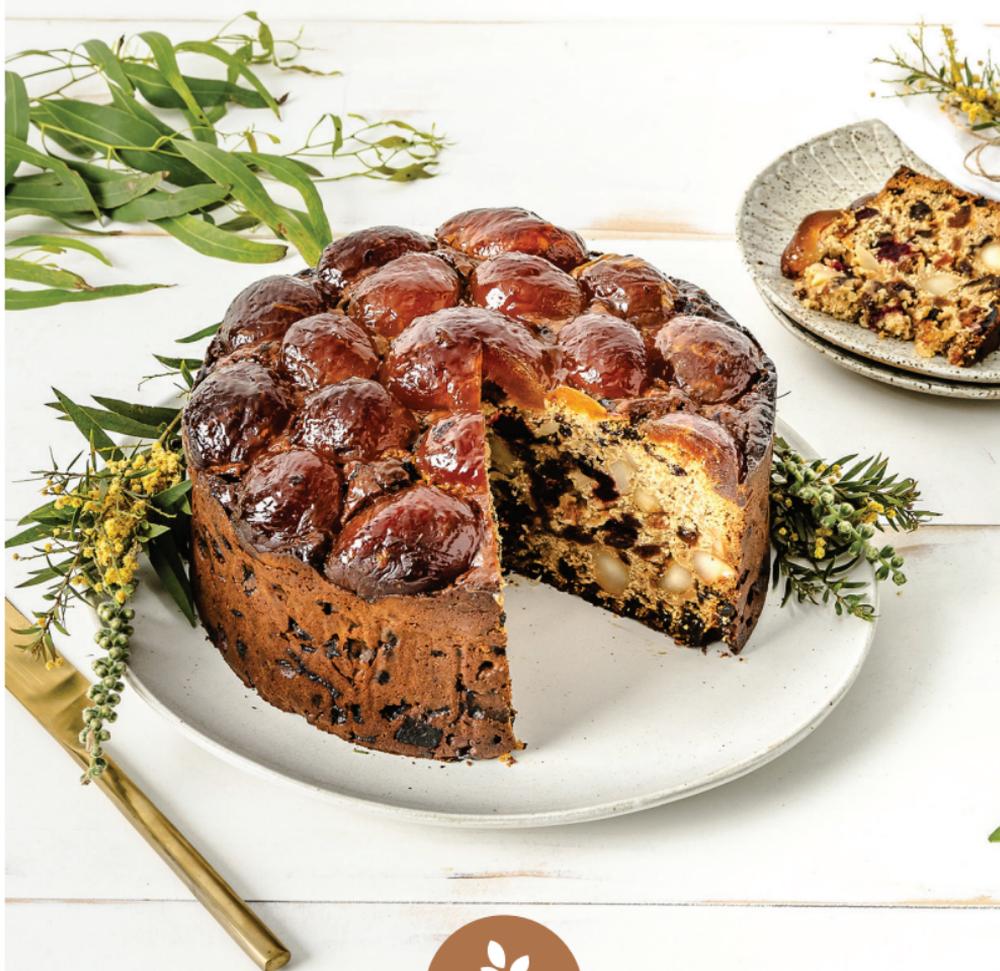


# Bake it a Homemade Christmas

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## AUSTRALIAN BUSH CHRISTMAS CAKE RECIPE



the source  
BULK FOODS

# AUSTRALIAN BUSH CHRISTMAS CAKE

## FROM THE SOURCE

300g Australian oil free sultanas  
80g Australian oil free currants  
100g organic pitted dates,  
coarsely chopped  
180g Australian ruby red plums,  
roughly diced  
150g Australian dried apricots,  
roughly diced  
150g Australian brown sugar,  
firmly packed  
400g Australian organic  
plain flour  
250g Australian raw  
macadamias

1 tsp mixed spice  
1 tsp lemon myrtle  
1 tsp Australian roasted  
wattleseed  
250g glacé apricots

## EXTRA

100g apricot jam, warmed until  
runny  
175ml orange juice  
125ml rum  
250g butter, softened  
2 eggs

## METHOD

In a bowl combine sultanas, currants, dates, plums and apricots. Add the jam, orange juice and rum, then mix well. Cover and let the fruit soak overnight or for up to three days.

Pre-heat oven to 140°C. Line the base and sides of a deep 20cm round cake pan with baking paper, allowing 5cm to extend above the pan.

Add the butter and sugar to a mixing bowl and beat until creamy. Add the eggs one at a time, beating well after each addition. Add soaked fruit mixture, macadamias, sifted flour, spices and mix well to combine.

Spread the mixture evenly into the lined cake pan. Press the glacé apricots into the top of the cake to cover the surface.

Bake for 3 to 3½ hours or until a skewer inserted into the centre comes out clean. If the top browns too quickly, cover with foil.

Once baked, remove from oven and let it cool overnight.

Store in an airtight container, in a cool dark cupboard for up to 3 months.