

Bake it a Homemade Christmas

CHRISTMAS CAKE RECIPE



the source
BULK FOODS

CHRISTMAS CAKE

FROM THE SOURCE

625g The Source Australian mixed dried fruit
80g glacé cherries (halved)
50g mixed citrus peel
240g organic plain flour
80g organic self raising flour
200g brown sugar
1 tsp mixed spice
90g slivered almonds

EXTRA

¼ cup orange marmalade
zest of 1 lemon and 1 orange
⅓ cup brandy
(or sherry, whisky or orange juice)
250g butter (room temperature)
4 eggs (room temperature)

METHOD

TO PREPARE AHEAD

Combine the fruit, almonds, marmalade, rind, juice and brandy in a bowl and mix well. Cover and let stand for at least overnight but preferably for several weeks.

ON THE DAY OF COOKING

Preheat the oven to 140°C (fan forced). Prepare a 20cm round cake tin, or similar, by greasing it and lining with two layers of baking paper.

Using a cake mixer, cream the butter and sugar and then beat in the eggs one at a time until just combined.

Add the butter mix into the fruit mixture and stir through well.

Combine the flour and spice, then sift and fold through the mix in two batches.

Pour into the prepared cake tin and level off with a spatula. For decoration, push blanched whole almonds or cherries into the top, if desired.

To remove any air bubbles within the mix, lift the tin about 5cm from the top of your work bench (or floor) and drop it.

To ensure the cake cooks evenly, wrap two layers of brown paper around the side of the cake tin, making sure that it sits up taller than the top by at least 4cm. Hold in place with jute string.

Cook on the lowest shelf of a very slow oven at 140°C for about 3½ to 4 hours. When cooked, the cake will be firm, and a knife blade will feel hot after it's been inserted into the centre.

Once cooked, remove the brown paper but leave the cake in the tin. Brush the surface with 2 tbs of brandy, cover with baking paper and wrap the whole thing loosely in a clean towel until the next day. This will help to keep the top moist.

The next day, remove the cake from the tin. For a very moist cake, 'feed' it every week up to Christmas by using a skewer to poke small holes in the top and bottom and then spooning over 2 tbs brandy.

Wrap the cake snugly in a brandy-soaked cotton tea towel or muslin, and then in two layers of baking paper and store in an airtight container in the cupboard, not in the fridge, for around six weeks.