

Christmas Cake



Ingredients

- 450 grams candied cherries
- 230 grams candied mixed citrus peel
- 60g almonds (blanched slivered)
- 2 cups raisins
- 1 cup dried currants
- 1 cup dates (pitted and chopped)
- ½ cup brandy
- 2 ½ cups plain flour (divided)
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup molasses
- ¾ cup apple juice
- 1 cup unsalted butter (softened)
- 2 cups brown sugar (packed)
- 6 large eggs

Method

1. Combine candied cherries, citrus peel, and almonds in a medium bowl. Add raisins, currants, and dates; pour in brandy and stir to combine. Cover and let sit for 2 hours or overnight.
2. When ready to bake, preheat the oven to 140 degrees C. Grease a deep 20 cm fruitcake pan, line it with baking paper, and grease again.
3. Coat the brandy-soaked fruit with ½ cup flour.
4. Whisk together the remaining 2 cups flour, cloves, allspice, cinnamon, baking soda, and salt in a bowl.
5. Stir molasses and apple juice together in a separate bowl until combined.
6. Cream butter in a large bowl until light and fluffy. Gradually blend in brown sugar and eggs.
7. Add flour mixture in 4 batches, alternating with molasses mixture.
8. Fold in floured fruit, then turn batter into the prepared pan.
9. Bake for 3 to 3 ½ hours until a skewer inserted into the centre of the cake comes out clean.
10. Remove cake from the pan and lift off the baking paper. Let cake cool completely, then wrap loosely in waxed paper.
11. Store in an airtight container in a cool, dry place for up to 2 months, or in the refrigerator for longer.

