

Ben's Mum's Australian Christmas Cake

Ingredients:

Fruit Mixture Ingredients:

500 g Raisins (mixed colour)

150 g Currants

200 g dried Apricots

150 g dried Apples

250 g dried Dates

(basically 1kg of dried mixed fruits plus the dates)

55 g Marmalade

55 g glazed/candied Cherries (if you don't like cherries just add extra fruit above - DON'T use maraschino cherries!)

225 g Butter (8 Oz.)

225 g Brown Sugar

Grated zest and juice of 1 Lemon

Grated zest and juice of 1 Orange

110 ML Water

110 ML Orange Juice

1 Teaspoon of baking soda

Brandy & Spices:

3-1/2 Teaspoons of Pumpkin Pie Spice (you can find this at the grocery store in one bottle, premixed but it contains nutmeg, cinnamon, allspice ginger, cardamom)

110 ML Brandy

Cake ingredients:

2 Tablespoons black treacle (GOLDEN SYRUP)

5 Eggs Beaten

300 Grams Plain Flour

1 Teaspoon baking powder

Soak the dried fruits in some Brandy for an hour or so before you start. Then with Bing warbling in the background (get into the spirit!) place the butter, raisins, currants, apricots, apples, dates, marmalade, cherries, sugar, lemon and orange juice/zest, water, orange juice and baking soda in a large pan. Bring to a boil slowly, stirring with a wooden spoon. Cover with a lid and allow to simmer for 10 minutes removing from the heat immediately after.

Allow contents to cool slightly before adding the brandy and spices. The smell at this stage is just amazing! Stir well and transfer into a large bowl. Leave at room temperature until it cools (must be completely cool before going to the next step).

Now for baking the cake! Pre-heat the oven to 275. Take a cake tin and line with a double layer of greased greaseproof paper (we use foil to line the baking tin and then put parchment paper over that, making the foil overlap the sides of the tin enough so it can be used to wrap the cake after it's cooked). Ideally, you'll use a 10 inch square cake tin that's about 3-1/2 inches in depth. You can also use a 25CM round cake tin.

Take the fruit mixture and stir in the Treacle (Golden Syrup) and beaten eggs. Sift the flour and the baking powder and stir into the cake mixture. It will appear slightly sloppy but don't worry! Turn the mixture into the lined cake tin and bake in the middle of the pre-heated oven for about 3 -1/2 hours. Check to see if the skewer comes out clean, and you know the cake is done. May take a tad longer but you do not want to overcook. Take the cake out of the oven, skewer 8-ish holes and drip in ¼ cup of brandy into the holes you've made cake. (You can also use port to drip into the holes instead of brandy)

Leave the cake cool in the tin. When completely cold, wrap carefully in kitchen foil and leave to mature in a cool dry place.



Ben making Christmas Cake!

