

# SQF Christmas 2019 - Spiced Christmas Cake

*Brought to you by Sleaford Quality Foods*



Follow us for the latest news, trends and recipe ideas!



[company/sleaford-quality-foods](https://www.linkedin.com/company/sleaford-quality-foods)



[@Sleaford\\_QFoods](https://twitter.com/Sleaford_QFoods)



[@sleaford\\_qf](https://www.instagram.com/sleaford_qf)



**SLEAFORD**  
QUALITY FOODS

# Spiced Christmas Cake

## Ingredients

300g Chef William Raisins  
200g Chef William Currants  
300g Chef William Sultanas  
250g Chef William Dates, roughly chopped  
150g Chef William Prunes, roughly chopped  
150g Chef William Apricots, roughly chopped  
50g mixed peel  
5 tbsp brandy  
Juice and zest of 1 large orange  
300g softened butter  
300g soft dark brown sugar  
4 large eggs  
3 tbsp milk  
300g plain flour  
1 tsp Chef William Baking Powder  
100g ground almonds  
2 tsp Chef William Ground Cinnamon

## Method

- 1.) Mix all the dried fruits and mixed peel together in a large bowl and pour over the brandy, orange zest and orange juice. Place the mixture in the fridge overnight.
- 2.) Preheat the oven to 150°C/gas mark 2. Line a round 23cm loose-bottomed cake tin with a double layer of baking parchment.
- 3.) Beat the butter and dark brown sugar together until light and fluffy. Crack in the eggs one at a time and mix well for each egg addition. Beat in the milk.
- 4.) Add in the flour, baking powder, cinnamon and ground almonds then mix to combine all the ingredients. Stir in the pre-soaked fruit and any soaking liquid and mix well.
- 5.) Spoon the mixture into the lined cake tin, before smoothing the top of the cake mixture. Bake for 2 hours 45 minutes, or until a skewer inserted into the middle of the cake comes out clean.
- 6.) Wait for the cake to cool completely in the tin. Take the cake out of the tin and pierce it all over with a skewer, before pouring brandy over the cake. Cover with foil and leave in a cool dark place until you're ready to decorate the cake. Enjoy with a slice of Wensleydale cheese and a glass of mulled wine!

