



Ingredients

850g Mixed dried fruit
75g Glacé cherries
75ml Brandy or Rum
150g Soft unsalted Butter
150g Light brown sugar
150g Plain flour
3 Large eggs

Method

- Weigh the fruit and cherries into a large bowl and add the alcohol you are using. Mix the alcohol into the fruit and cover with cling film, stir daily and leave for 2-3 days to soak.
- When ready to bake the cakes Preheat the oven to 140 degrees centigrade (120 fan)
- Grease and line a baking tin including the sides. You do not need to put any paper on the outside of the tin.
- In the bowl of a stand mixer or in a large bowl cream the butter and sugar until light & fluffy.
- Add the eggs gradually alternating with the flour to the mixture doesn't curdle.
- Finally add the soaked fruit and mix until it is all combined.
- Put the mixture into the lined tin and bake for 4 hours or until a skewer comes out clean.
- Leave to cool in the tin.
- Once it is cool don't remove the baking parchment as this keeps the cake moist. Wrap fully in more parchment and then in foil and store in a cool dry place.
- Each week feed the cake with 1 tablespoon of alcohol then re-wrap until you are ready to decorate.
- See Decorating your 6" Christmas cake for full instructions when you are ready to finish your cake.

Making a 6" Christmas Cake