



Christmas Cake Slice

Sarah's servings: 20, Sarah's skill: Medium, Baking time: 1 hour

Ingredients

200g Soft unsalted butter
200g Dark brown sugar
4 Large eggs
200g Plain flour
550g Mixed dried fruit
150g Quartered glacé cherries
150g Crystallised pineapple
4 Tbsp Brandy

Decoration

Warmed apricot jam
500g Marzipan
500g White fondant icing
Sprinkles for decoration if required

Method

- Put the dried fruit, glacé cherries and crystallised pineapple in a large bowl and add the brandy. Mix well and leave overnight.
- The following day pre-heat the oven to 160 degrees centigrade (140 degrees fan).
- Line a 33cm x 22cm (13" x 9") oblong baking tin with parchment.
- In the bowl of a stand mixer for with a hand mixer cream the butter and sugar together until incorporated.
- Add the eggs gradually followed by the flour until you have a nice smooth batter.
- Finally add the soaked fruit and mix until it is all combined.
- Put the mixture into the prepared tin and level the top.
- Place in the preheated oven and bake for 1 hour or until a skewer comes out clean.
- Leave to cool in the tin.
- When the cake is totally cool take it out of the tin and remove the baking parchment.
- Roll out the marzipan to slightly bigger than the size of your tin.
- Brush the top with the warmed apricot jam and place the marzipan in the top.
- Roll out the icing to slightly bigger than the tin.
- Brush the marzipan with more apricot jam and place the icing on top of the marzipan.
- Trim the excess of the marzipan and icing round the edges to neaten then cut into slices.