



Christmas Loaf Cake

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 4 hours

Ingredients

500g Mixed dried fruit
75g Glacé cherries (quartered)
75ml Brandy or Rum
150g Soft unsalted Butter
150g Light brown sugar
3 Large eggs
150g Plain flour

300g Marzipan
300g Fondant Icing + extra for decorations
2 Tbsp Apricot Jam

Method

- Weigh the fruit and cherries into a large bowl and add the alcohol and cover with cling film. Leave for 2-3 days to soak.
- When ready to bake the cake Preheat the oven to 140 degrees centigrade (120 fan) then grease and line a 2lb loaf tin.
- In the bowl of a stand mixer or in a large bowl cream the butter and sugar until light and fluffy.
- Add the eggs gradually alternating with the flour so the mixture doesn't curdle.
- Finally add the soaked fruit and mix until it is all combined.
- Put the mixture into the lined loaf tin and level.
- 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.
- To decorate Put the cake on a plate or cake stand and brush the top of the cake with warmed apricot jam.
- Roll out an oblong shape with the marzipan and place the marzipan on top of the jam on the cake.
- Use a smoothing tool to smooth the surface then trim around the edges with a sharp knife.
- Roll out the fondant icing to roughly the same size as the marzipan.
- Brush the marzipan with water and place the fondant on the top. Smooth the surface with a smoothing tool and trim the edges as before.
- Cut out shapes with the remaining icing and decorate the cake as you wish. You could add ribbon or ready made decorations if you like.