



Easter Simnel Cake

Sarah's Servings: 11, Sarah's skill: Easy, Baking time: 4 hours

Ingredients

500g Mixed dried fruit (sultanas, currants, mixed peel, apricots & cranberries)
75g Glacé cherries (quartered)
1 Orange (zest & juice)
150g Soft unsalted Butter
150g Light brown sugar
150g Plain flour
2tsp Ground Mixed Spice
3 Large eggs
454g Marzipan block
2 Tbsp Apricot Jam

Method

- Weigh the fruit and cherries into a large bowl and add the orange juice and zest and cover with cling film. Leave for 2-3 hours or overnight to soak.
- When ready to bake the cake Preheat the oven to 140 degrees centigrade (120 fan)
- Grease and line the inside of a 6" round baking tin on the base and side. You do not need to put any paper on the outside of the tin.
- Roll 1/3 of the marzipan into a circle the same size as the tin, set aside for later.
- 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 to the mixture doesn't curdle.
- Finally add the soaked fruit and mix until it is all combined.
- Put half the mixture into the lined tin and add the marzipan circle.
- Put the rest of the mixture on the top and level.
- Bake for 4 hours or until a skewer comes out clean.
- Leave to cool in the tin.
- Put the cake on a plate or cake stand and turn upside down so you have a nice flat surface. Then brush the cake with warmed apricot jam.
- Make 11 small ball shapes and roll out a 6" circle with the remaining marzipan using the cake tin as a template.
- Place the marzipan on top of the jam on the cake.
- Decorate with the marzipan balls - use the jam to stick them to the top.
- Scorch the marzipan with a cooks blow torch if you have one but it's not essential.

Storage: Simnel cake will keep for up to 1 month when decorated if stored in an airtight container in a cool place.