



Easter Simnel Loaf Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 3hrs

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
3 Large eggs
150g Plain flour
2tsp Ground Mixed Spice
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) then grease and line a 2lb loaf tin.
- Roll 1/3 of the marzipan into an oblong the same size as the base of 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 and mixed spice 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 loaf tin and add the marzipan oblong.
- Put the rest of the mixture on the top and level.
- Bake for 3 hours or until a skewer comes out clean.
- Leave to cool in the tin.
- Put the cake on a plate or cake stand and brush the cake with warmed apricot jam.
- Roll out an oblong shape with the remaining marzipan using the loaf tin as a template.
- Place the marzipan on top of the jam on the cake.
- Using the offcuts of marzipan make balls or Easter shapes - 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.