

Christmas Cake



Important Information: Please make sure that you soak your fruit in orange juice the night before the lesson.

Ingredients for Fruit Cake:

125g Mixed Dried Fruit (Soaked Overnight in Orange Juice)

125g Sultanas (Soaked Overnight in Orange Juice)

60g Plain Flour

60g Butter, Softened

60g Dark Brown Sugar

50g Glacé Cherries

1 Egg, Lightly Beaten

½ Teaspoon Ground Cinnamon

½ Teaspoon Mixed Spice

½ Orange Zest or ½ Lime Zest



Please bring in an airtight container to store your fruit cake in.

Ingredients for Decoration:

Apricot Jam: School will Provide

1 Packet of Marzipan

1 Packet of White Ready to Roll Fondant Icing

Any Additional Decorations of Your Choice

A Cake Board or Cardboard and Tin Foil to Make Your Own



Method:

1. Preheat the oven to 150°C or Gas Mark 2.
2. Line the cake tin with greaseproof paper or baking parchment.
3. Weigh and measure out all ingredients accurately.
4. Whisk the butter and sugar for 5 min until light and fluffy using an electric whisk.
5. Crack the egg into a small bowl and beat with a fork.
6. Whisk in the egg slowly to the butter and sugar. When you have almost added in all the egg, whisk in some flour to stop it curdling.
7. Fold in the flour, spices and fruit using a metal tablespoon.
8. Spoon the mixture into the lined cake tin and make a small dip in the middle of the mixture.
9. Bake in the oven for 60 to 70 minutes.
10. To decorate, heat some apricot jam in a saucepan. Use a pastry brush to brush the cake with the apricot jam. Cover with marzipan. Brush a little more apricot jam over the marzipan before adding the icing. To stick decorations in place brush some water onto the back of the decorations.

