

Christmas Cake (Small)

Ingredients

- 140g/5oz butter or margarine
- 140g/5oz caster sugar or soft brown sugar
- 3 eggs
- 225g/8oz currants
- 110g/4oz sultanas
- 110g/4oz seedless raisins
- 55g/2oz glace cherries
- 42g/1.5oz blanched almonds
- 170g/6oz plain flour
- ½tsp ground mace
- ½tsp ground cinnamon



Method

1. Line a cake tin and tie a protective band of brown paper around it.
2. Cream the butter and sugar and then add the beaten eggs one at a time, beating well between each addition. Add a spoonful of flour if the mixture seems to curdle.
3. Add all the fruit etc. and the flour, folding it in well finally, adding the brandy.
4. Stand the tin on a baking tray on the low shelf of the oven at 150°C(Fan-130°C)/300°F/Gas2 for 1 hour.
5. Lower the heat to 135°C(Fan-115°C)/275°F/Gas1 and continue to bake for 2-2½ hours or until firm across the top and of good colour.

NOTES

For a 6" tin

Bake on Nov 11th