

Australian Nut Processors

Recipe CHRISTMAS CAKE WITH FESTIVE TOPPING

Ref No. ANP038

INGREDIENTS:

250g **WINN RAISINS**, chopped
250g **WINN SULTANAS**
125g diced prunes
125g diced dates
125g **WINN RED GLACE CHERRIES**, chopped
125g **WINN MIXED PEEL**
125g **DUCKS NUTS SLIVERED ALMONDS**
1/2 cup brandy
250g butter
250g brown sugar
1/4 tsp vanilla extract
4 eggs
250g plain flour
60g self raising flour
1 tsp ground cinnamon
1 tsp mixed spice

FESTIVE TOPPING:

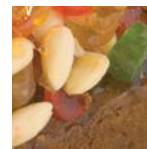
100g **WINN MULTI GLACE CHERRIES**
100g **WINN GOLDEN GINGER**
100g **DUCKS NUTS BLANCHED ALMONDS**

TOFFEE:

1 cup sugar
1 cup water

METHOD:

Mix together prepared raisins, sultanas, prunes, dates, cherries, mixed peel, almonds and brandy in a large bowl. Allow to stand overnight to soak. Next day preheat oven to 160°C. Line 30cm x 10cm loaf tin with baking paper on the base and sides. Cream the butter and sugar until pale and creamy, add the vanilla extract. Add the eggs one at a time, beating well after each addition. Sift the flours and spices and gently fold into the mixture, add the soaked fruits and mix well. Place mixture into prepared tin and bake in pre-heated oven for 1 hour, then reduce heat to 140°C for a further hour.



When a skewer inserted into the centre of the cake comes out clean the cake is ready. Leave the cake in the tin to cool, if desired some extra brandy can be sprinkled over the cake while hot.

TO PREPARE THE FESTIVE TOPPING:

This should be done no more than 3 days in advance as the toffee will soften. Place the fruit and nuts in a bowl and mix well. Pile the mixture onto the cake. Place it back in the cake tin as this will hold the fruit until the toffee sets. Place the sugar and water in a saucepan and cook over gentle heat, DO NOT stir the syrup. When the sugar has dissolved allow to simmer until a light golden colour. Allow to cool slightly. Using a fork, dip into the toffee and drizzle over the fruit and nut mix until generously covered with the toffee. Allow to set before removing from the tin.

