



A BCF Christmas Cake



You will need...

For the cake:

a 20cm (8 inch) round tin or 18cm (7 inch) square tin
450g (1Lb) currants
175g (6oz) sultanas
50g (2oz) glace cherries, washed and halved
3 tablespoons brandy/whisky/sherry
225g (8oz) plain flour
½ teaspoon of salt
¼ teaspoon grated nutmeg
½ teaspoon ground mixed spice
4 large eggs
225g (8oz) unsalted butter
225g (8oz) soft brown sugar
1 tablespoon black treacle (optional)
Grated zest of an orange
Grated zest of a lemon
50g (2oz) chopped mixed peel
50g (2oz) chopped nuts

For the marzipan:

1 egg
2 teaspoons brandy or two teaspoons lemon juice
100g (4oz) icing sugar
100g (4oz) caster sugar
225g (8oz) ground almonds



MERRY CHRISTMAS FROM THE BRITISH CHARITABLE FUND PARIS
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Baking directions

For the cake:

A day or two before you want to bake the cake, weigh out the dried fruit, place in a bowl and mix in the brandy. Be sure to stir well and to make sure that the brandy is well incorporated. Cover the bowl with cling film or a clean tea towel.

When you are ready to get baking, pre-heat your oven to 140 degrees centigrade or gas mark 1.

Sift the flour, salt and spices into a large bowl. In another bowl, whisk the butter and sugar together until light and fluffy.

Beat the eggs separately. Add a tablespoon at a time of the eggs to the butter and sugar mixture, and beat well. If you think that the mixture is beginning to curdle, add a tablespoonful of flour and mix well.

Now fold in the fruit, the peel, the chopped nuts, the treacle and the lemon and orange zests.

Transfer the mixture into the prepared tin and spread out evenly with the back of a spoon. Cover the top with a piece of baking paper.

Bake the cake on the lowest shelf of the oven for at least 4 hours. After this time, test with a needle. If there is no mixture sticking to the needle, the cake is ready.

Cool the cake for at least 30 minutes before turning it out on to wire rack. When it is cold, wrap it in greaseproof paper and store in an airtight tin or double layer of aluminium foil. You can add a little more alcohol from time to time until it is ready to decorate.

For the marzipan:

Beat the egg, adding the brandy or lemon juice.

Mix all the dry ingredients together and knead until smooth.

Brush the top and sides of the cake with boiled, sieved apricot jam.

Roll out the marzipan... and cover the cake!

Allow to dry for 24 hours, then cover with moulding icing, available any UK supermarket.



Merry Christmas from all of us here at the BCF!

