



VALENCE HOUSE
a place of discovery

Kim's Christmas Cake



For Pre-Soaking you will need:

- 6 OZ glace cherries (mixture of chopped and whole)
- 5 OZ Chopped dried apricots
- 14 OZ Currants
- 8 OZ sultanas
- 8 OZ raisins
- 3 OZ Chopped candied peel
- $\frac{3}{4}$ pint Cold tea
- 6 OZ brandy

For the cake:

- 12 OZ plain flour
- 3 OZ ground almonds
- 10 OZ soft unsalted butter
- 10 OZ dark muscovado sugar
- 2 tbsp dark black treacle
- 1 tsp nutmeg
- 1 tsp mixed spices
- 5 large eggs
- Zest of 2 oranges
- Zest of 2 lemons
- 4 OZ chopped nuts
- 3 OZ macadamia nuts (whole)

Method

Pre-Soaking fruit:

- Put all the fruit for pre-soaking into a large clean bowl.
- Make up $\frac{3}{4}$ pint of tea and leave to cool.

- Pour the cold tea and brandy over the fruit, stir and cover with clingfilm.
- Leave somewhere cool to soak for 48 hours to 5 days, stirring each day.

Making the cake:

- Preheat oven to 140C/120C Fan/Gas 1.
- Get out all ingredients and allow to acclimatise to room temperature.
- Grease and double line with greaseproof paper either a round 9-inch tin or a square 8-inch tin.
- Mix together the butter, sugar, treacle, eggs and ground almonds in bowl until light and fluffy.
- Add in the spices, zest and flour and mix well.
- Drain the fruit that has been pre-soaking and fold into the mixture with a spoon.
- Pour the mixture into the baking tin.
- Wrap brown paper/greaseproof paper around the outside of the tin like in the photos and secure with string.



- Place a piece of greaseproof paper over the top of the tin to form a tent and cut a hole in the top to allow steam to vent.
- Place in the bottom of the oven for 5-6 hours.
- The cake is done when it feels springy to your touch.
- Leave to cool in tin, before turning out.
- Prick the top of the cake with toothpicks and spoon brandy over the holes.
- Tuck in and enjoy!
- If not eating right away, continue to feed the cake with brandy every couple of weeks.

Have fun baking and we would love to see pictures of your yummy creations.

Email us at valencehouseuseum@lbbd.gov.uk
or find us on social media.