



Christmas cake

Prep: 30 minutes • Cook: 3.5 - 4 hours • Serves: 16



Ingredients

250g glacé cherries, halved
250g mixed peel
200g tinned prunes, drained and chopped
2 tablespoons honey
1 teaspoon almond essence
4 eggs, beaten
1 dessertspoon brandy
250g plain flour
250g soft brown sugar
250g unsalted butter
1 teaspoon nutmeg
1 teaspoon mixed spice
25ml water
Few drops of caramel colouring

- 1** Cream the butter and sugar until soft and fluffy. Sieve the flour and spices together.
- 2** Add the eggs and flour in batches to the creamed mixture. When mixed well, add the cherries, prunes and mixed peel.
- 3** Add the brandy, water and honey. Beat well until a dropping consistency is achieved.
- 4** Place in a well-greased and greaseproof-paper lined baking tin (18cm), and bake at 150C/gas mark 4 for 3.5 - 4 hours.

Nutritional info

Low phosphate ✓
Low potassium ✓
Carbohydrate **44.7g**
Low protein ✓
Low salt ✓
Cost per portion (December 2023) **65p**
Energy in kcals **353kcals**