

Spiced boiled fruit cake

Collections: Christmas, Green Hills Farm

Preparation time: 1 hour 30 mins

Cooking time: 1 hour



Ingredients

½ cup of brown sugar

½ cup of caster sugar

½ cup cold water

½ cup of cooled strong black tea (English breakfast or Earl Grey work nicely)

½ cup of brandy (if not using, make water 1 cup in total)

375g good quality packet mixed dried fruit

125g butter

1 teaspoon cinnamon

1 teaspoon mixed spice

1 teaspoon bicarbonate soda

2 eggs, light beaten

1 cup plain flour, sifted

1 cup self raising flour, sifted

Whole blanched almonds for decorating

Directions

1. In a large 4-litre saucepan, combine brown sugar, white sugar, water, tea, brandy, mixed dried fruit, butter, cinnamon, and mixed spice. Bring to a boil, then reduce heat and simmer on high for 5 minutes.
2. With the heat lowered, add bicarbonate of soda and stir until the foaming reaction has subsided. Let the mixture cool completely on the stovetop to room temperature. Cover with a lid and refrigerate for at least an hour or preferably overnight to allow flavours to meld and fruits to macerate.
3. Preheat the oven to 180°C.
4. Grease a 4-6 cup loaf cake tin and line the bottom and sides with baking paper.
5. Stir the beaten eggs into the cooled mixture. If using a large enough pot, you can continue mixing in the pot and save on waking up.
6. Sift in the flours in intervals, stirring until the batter is evenly combined.
7. Spoon the batter into the prepared loaf tin and decorate the top with blanched almonds.
8. Bake for 1 hour or until a clean skewer comes out from testing. If almonds are browning too quickly during baking, cover the cake with a sheet of loosely placed foil.
9. Allow the cake to cool in the tin for a while before transferring it to a wire rack to cool completely.