



# RECIPE OF THE MONTH



## Quick & Easy Christmas Loaf Cake

This delightful Christmas Loaf Cake is perfect for people who've just simply run out of time and need a to bake a tasty, last-minute cake. Looks and tastes delicious but so easy to make!

### Ingredients:

- 120g self raising flour
- 60g bricoche crumbs
- 115g muscavado sugar
- 200g raisins & sultanas
- 50g glace cherries
- 100g dried figs, chopped
- 40g chopped pistachio & pecan nuts
- 150g mixed peel
- 1 orange juiced & zested
- 250ml brandy
- 4 eggs, beaten
- 1tsp baking powder
- 115g butter plus a little extra for the tin
- $\frac{1}{2}$  tsp ground mace
- $\frac{1}{2}$  tsp ground cinnamon
- icing sugar for decoration

### Method

- Combine the fruit & mixed peel into a bowl with the orange juice, orange zest and 150ml of the brandy
- Stir well and leave in a warm place for around 2 hours so the fruit swells up
- Heat the oven to 170°C / 150°C Fan / Gas 4
- Brush a 900g loaf tin with the melted butter & line with baking parchment
- Beat the muscavado sugar and butter together until light and fluffy, then add the eggs one at a time.
- Mix in the fruit and the rest of the ingredients, apart from the remaining brandy and icing sugar.
- Spoon the mixture into the loaf tin and bake in the centre of the oven for 75-90mins or until a skewer inserted into the centre of the cake comes away clean
- Remove from the oven and immediately pour the remaining brandy over the top
- Leave to cool in the tin before tipping out on to a cooking rack
- Lightly dust with icing sugar before serving