



RECIPE OF THE MONTH



Simnel Cake

This classic Easter cake is packed full of fruit and spices and is adorned with a generous amount of marzipan.

For the Cake

- 100g glace cherries
- 225g unsalted butter, softened
- 225g of soft brown sugar
- 4 large eggs
- 225g self-raising flour
- 225g sultanas
- 110g currants
- 50g chopped mixed peel
- 1 lemon, grated zest only
- 2 tsp ground mixed spice

For the Topping

- 450g marzipan
- 1-2 tbsp apricot jam, warmed

Method

- Preheat the oven to 150°C, grease & line a 20cm cake tin
- Dice the cherries & rinse under running water then dry using kitchen paper
- Place the cherries, butter, sugar, eggs, self-raising flour, sultanas, currants, mixed peel, lemon zest and mixed spices into a bowl and beat until thoroughly mixed. Pour half the mix into the tin.
- Take 1/3 of the marzipan and roll into a circle the size of the tin and place on top of the cake mixture. Spoon the remaining mix on top and smooth out the surface.
- Bake for 2.5 hours until evenly brown and firm to the touch. Leave to cool in the tin for 10 minutes then turn out onto a rack with the parchment removed
- Brush the top with the warmed apricot jam and roll out half the remaining marzipan to fit the top. Press firmly on the top and crimp the edges to decorate
- Form the remaining marzipan into 11 balls. Brush the top of the cake with beaten egg and arrange the balls around the edge
- Brush the top of the balls with beaten egg and place the cake under a hot grill until lightly toasted