

WEST INDIAN CHRISTMAS CAKE

16

SERVES

 **EASY**

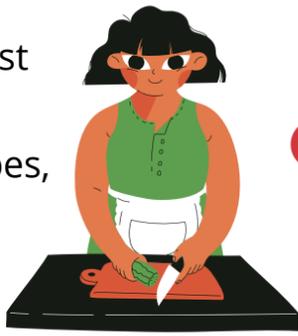


TIME

15mins prep time
1¼ hours bake time
90mins total time

INGREDIENTS

- 250g mixed dried fruit
- 1 lemon, finely grated zest
- 300ml dark spiced rum
- 250g butter, cut into cubes, plus extra for greasing
- 225g molasses sugar
- ½ tsp vanilla essence
- 3 medium eggs, lightly beaten
- 250g brown self-raising flour
- 1 tbsp ground mixed spice
- ½ tsp ground all spice (pigmento)
- 4 tbsp brandy, to finish



UTENSILS

- Large Jar
- Hand-held mixer
- Mixing bowl (L)
- Cake tin
- Spoon
- Cocktail stick / skewer
- Sieve
- Whisk



PAIRING DRINKS

- Muscat
- Spiced Rum
- Brandy
- Muscat
- Port
- Tea
- Coffee



AWESOME TIP

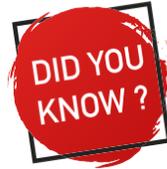
Santa and his helpers would definitely approve of this yummy fruit cake! Start soaking the fruit in the rum in good time - **weeks** or even **months** ahead is best to make it wet and **wonderful!**



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STEP 1

Put the dried fruit and lemon zest into a large jar, pour on the rum and stir everything together. Seal and leave the fruit to macerate for as long as you've got!



Macerate = the process of softening or fruit become softened by soaking in a liquid.

STEP 2



Preheat the oven to 180°C / fan 350°C / gas mark 4. Grease and line the base and sides of a 20cm / 8 inch cake tin.

STEP 3

Put the butter, sugar and vanilla essence into the mixing bowl and whisk together until light and fluffy.

Gradually add the eggs, a little at a time, adding two tablespoons of flour to stop the mixture curdling.

Sift the remaining flour, the mixed spice and all spice together, then gently fold into the mixture.



STEP 4

Put half the macerated fruit into the hand-held mixer and whiz until it's smooth. Fold into the cake mixture with the rest of the fruit and the rum.

STEP 5

Spoon the mixture into the cake tin, smoothing over the surface and leaving a slight dip in the surface.

STEP 6

Bake for 1¼ hours or until a cocktail stick or skewer inserted into the centre comes out clean. If it doesn't, bake for another 15 mins and check again. Pour over the brandy and leave to cool in the tin.

STEP 7

Turn the cake out of the tin and keep wrapped in foil. Then, cut a few slices and enjoy this delicious Christmas cake with a drink pairing of your choice!



Merry Christmas!!!