



# Mum's Christmas Cake

## Pound All Round

This is my mum's delicious Christmas cake recipe (just to say....she loves baking and is brilliant at it!) She always made a large 10" square cake at Christmas, with lots of mouths to feed at the farm. She calls it her 'pound all round' recipe, but I have halved the ingredients here to make an 8" round cake and have updated the weights into grams!

## Ingredients

225g Currants

225g Sultanas

225g Raisins

225g in total of Cherries & Mixed Peel together (chop the cherries into smaller bits)

½ pint Brandy (optional)

225g Butter

225g Brown Sugar

225g Plain Flour

4 Eggs

½ tsp Mixed Spice

½ tsp Ground Cinnamon

½ tsp Salt

Rind & juice of 1 small lemon

## At a Glance

Makes an 8" round cake

Easy

Preparation of tin and cake 1hr

Baking 3-4 hours at 150°C (depending on your oven)



# Christmas Cake



I like to soak my fruit in brandy for a few days, prior to baking.



All tucked up in my trusty (well used) brown paper layer.



Wrap up and feed with brandy every week until its time to decorate.

## Method

- Heat your oven to 150°C fan and Line an 8" tin with a double layer of greaseproof paper
- Prepare brown paper to wrap around the sides on the outside of the tin using staples to secure them in place and flat pieces for underneath and on top to protect the cake in the oven.
- For the best results, soak the fruit in half the brandy for a few days prior to baking the cake, stirring each day.
- Using the beater on your mixer cream together the butter and sugar until pale and fluffy, add the spices and salt and rind & juice of the lemon.
- Gradually add the eggs one at a time and then add the flour and mix until the flour has all disappeared, be careful not to over mix once the flour has gone in to the mixture.
- Add the soaked fruit by hand, place into lined tin and wrap the brown paper around the outside to protect the cake during it's long slow bake.
- Place in the middle of the oven sitting the cake on brown paper, only put the top piece of paper on when you are happy with the colour
- Ovens differ, so a skewer **MUST** be clean when inserted into the middle of the cake. Avoid putting anything else in the oven while you bake your cake.
- Allow to thoroughly cool before removing from the tin.
- Wrap the cake really well in cling film and tinfoil and if you like a boozy cake feed it with brandy regularly until you decorate it.

## Aud's tip

*I have to say we love a well soaked cake and mine gets fed with the remaining brandy after cooking, adding slowly over the weeks leading up to Christmas, this is of course optional!*

