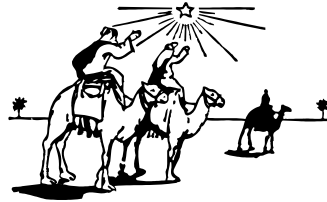


## OLD FASHIONED CHRISTMAS CAKE



### **Ingredients (please bring these already weighed out)**

(You can use a mix of other fruits if you would like such as cranberries, apricots or dates, as long as the fruit weighs 650g)

200g Sultanas

200g Currants

100g Raisins

50g Chopped mixed peel

100g Glacé cherries

(These can be soaked in sherry/brandy overnight to give a more intense flavour but this is ofcourse, optional)

50g Chopped almonds

200g Butter (**SOFTENED** Please, leave out of the fridge.)

200g Dark soft brown sugar

200g Plain flour

3 Large eggs

1 Level tablespoon of treacle

50g Ground almonds

1 Level teaspoon mixed spice

1 Level teaspoon ground nutmeg

1/2 teaspoon ground cinnamon

1 teaspoons ginger

Rind and juice of 1 lemon

4 Tablespoons sherry (unless you have soaked your fruit)

### **Equipment (Please ensure the children know which is theirs or please label)**

A large mixing bowl

1 wooden spoon

1 spatula

7 inch square or 8 inch round cake tin (Please bring in **already lined** (bottom & sides) with greaseproof paper)

A strip of brown paper, long enough to wrap around the tin.

An apron

Teatowel

### **Icing the cake (please bring on the Wednesday 6<sup>th</sup> December)**

250g of marzipan for just the top of the cake or 500g for top + sides

500g Ready roll icing (This can also be used to make decorations, so you may need a small packet as extra).

Small box of icing sugar

Cake board

Rolling pin

### **Optional:**

Christmas shape cutters

Food colouring (paste is better than liquid)

Any bought decorations

Ribbon to go around the cake (optional)

**NB I will have black treacle, spices and apricot jam in school which the children can use for a charge of 50p.**