
Typ: Nachspeise

Quelle: BBC Food

Bemerkungen:

Zutaten:

- 250 g self-raising flour
- 1½ tsp mixed spice
- ½t sp ground cinnamon
- ¼ tsp ground cloves
- 50 g ground almonds
- 350 g each raisins, currants and sultanas
- 50 g mixed peel
- 50 g dried apricots, chopped
- 50 g walnuts, roughly chopped
- 50 g whole (unblanched) almonds, roughly chopped
- 250 g unsalted butter, softened
- 200 g dark muscovado sugar
- grated zest and juice of 1 unwaxed lemon
- 5 large free-range eggs
- 100 mL brandy (plus extra for 'feeding')

Rezept:

1. Preheat the oven to 150C/300F/Gas
2. Sift the flour, spices and almonds into a bowl, then add the raisins, currants, sultanas, mixed peel, dried apricots, nuts and a pinch of salt. Stir thoroughly. In a separate bowl, cream the butter, sugar and lemon zest until fluffy, then beat in the eggs, one by one, adding a teaspoon of the flour mixture with each egg. Stir the egg mixture into the flour mixture with the lemon juice and brandy.
Technique: Zesting citrus fruit
3. Spoon into the prepared tin. Level the top and bake for two hours. Very loosely cover with a sheet of greaseproof paper and continue to bake for another one hour, making three hours in total, but test for readiness after two-and-three-quarter hours' cooking. The cake is cooked when a skewer inserted into the middle comes out clean and the sides have begun to shrink from the edges of the tin.
4. Remove to a wire rack. Once completely cold, wrap in foil and store in an airtight container until Christmas, removing every two weeks to 'feed': unwrap, prick the top with a long skewer and spoon over one to two tablespoons brandy. Reseal as before.