

## Golden Christmas Cake

Celebrate our southern summer Christmas with this delicious, golden cake enriched with ground almonds and studded with crystallised tropical fruits. This is a lighter style of fruit cake.

For a 20cm square or 23cm round or square (2.25kg) cake:

1½ cups **Alison's Pantry Mango Slices**  
1 cup **Alison's Pantry Pineapple Pieces**  
2 cups **Alison's Pantry Premium Sultanas**  
½ cup **Alison's Pantry Cranberries**  
1 cup chardonnay  
¾ cup glace cherries  
250g butter  
1 cup sugar  
5 large eggs  
1 cup **Alison's Pantry Ground Almonds**  
1 tsp vanilla essence  
½ tsp almond essence  
Rind of 1 orange and 1 lemon, finely grated  
1 cups high grade or bread flour  
1 tsp baking powder



Pour boiling water over mango, cranberries and pineapple to soften, drain and then cut in 5mm cubes. Add washed sultanas. Simmer fruit in chardonnay in a covered frypan for 5 minutes or until nearly all the liquid is absorbed. Spread in a roasting pan to cool and soak up remaining liquid. Leave several hours or overnight, then stir in cherries.

In a large bowl or food processor, beat the soft (but not melted) butter and sugar until creamy. Beat in one egg at a time, adding a spoonful of ground almonds after each. Beat in essences, remaining ground almonds and finely grated citrus rinds, then the sifted flour and baking powder. Use your hand to mix in the cold, prepared fruit.

Spread in a lined tin and bake below middle of oven. Bake 23cm (5cm high) cakes at 150°C for 45 minutes, then 130°C for about 1½ hours. Bake 20cm (6-7cm high) cakes at 150°C for 45 minutes, then 130°C for about 2 hours. (Reduce temp by 10°C for fanbake). Cakes are cooked when a skewer pushed deep in centre comes out clean. Cook longer if necessary.

For best flavour, leave a week before eating. Serve as is or ice with almond or white icing.

### Storing Christmas cakes:

- Cakes should not be stored in a completely airtight container unless they are refrigerated or frozen, otherwise they may go mouldy. Rich cakes freeze well for up to six months.
- Wrap cake in greaseproof paper, clean towels or non-airtight metal tins which allow some air circulation. Never wrap until completely cold.