

# Christmas Cake with a Twist

*Makes 23cm cake*

## **1.5kg Cake Mix:**

250g **Alison's Pantry Select Dates**, chopped  
300g **Alison's Pantry Sultanas**  
250g **Alison's Pantry Raisins**  
200g Currants  
200g **Alison's Pantry Chocolate Chunks**, chopped  
300g **Alison's Pantry Figs**, chopped

1/2 cup sherry  
1 lemon, finely grated zest  
1 orange, finely grated zest  
1 1/2 cups brown sugar  
250g butter, softened  
1 Tbsp treacle  
5 eggs  
2 cups flour  
1/2 tsp of ground allspice, cardamom, cinnamon, cloves, coriander and nutmeg



1. One to two days before the cake is to be made, put the cake mix into a plastic bag and add the sherry. Turn the bag a couple of times a day and leave the bag in a warm place until the sherry has been absorbed by the fruit
2. Preheat oven to 150°C and line a 23cm cake tin with greaseproof paper
3. Grate/zest the rind of the lemon and orange taking care not to include the pith. Process in food processor with the sugar until well combined
4. Add the butter and process until soft and fluffy, then add treacle and mix again. Add the eggs, one at a time, with a tablespoon of the measured flour between each egg
5. Mix the rest of the flour with the spices and fruit in a large bowl
6. Tip the creamed mixture into the floured fruit and mix until the mixture is soft enough to drop from the spoon. If the mix is too dry, add up to 1/4 cup of sherry or another spirit
7. Put the mixture into the prepared tin and bake at 150°C for one hour, then at 140°C for approximately three hours, until a skewer in the center of the cake comes out clean
8. Optional: Dribble 1/4 cup of alcohol (whiskey, rum or brandy) over the top of the cake whilst the cake is hot
9. Leave in the tin for an hour before turning it out