## **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

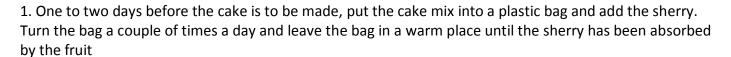
250g butter, softened

1 Tbsp treacle

5 eggs

2 cups flour

1/2 tsp of ground allspice, cardamom, cinnamon, cloves, coriander and nutmeg



- 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

