

STOLEN YOUTH XMAS CAKE

INGREDIENTS

Cake

450g mixed dried fruit
200g brown sugar
115g baking spread (Stork or similar)
½ teaspoon bicarbonate of soda
1 tablespoon marmalade (optional,
only if you have some)
1 tablespoon ground mixed spice
100ml water
100ml Wardington's Original Stolen Youth
2 Eggs
115g whole meal plain flour (see note below)
115g self raising flour (you can use
230g self raising if required)
50g chopped glacé cherries (or dried
cranberries for extra Christmassy feel)

1 x 18cm round tin, greased and lined
with baking/greaseproof paper
Oven pre-heated to 160°C/Gas Mark 3/4

METHOD

In a large saucepan place dried fruit, sugar, baking spread, bicarbonate of soda, marmalade if using, spice, water and Stolen Youth. Bring to the boil and then simmer for 5-6 minutes. Allow to cool.

Beat in the eggs, stir in the flour(s), glacé cherries/fruit, mixing well.

Spoon the mixture into the greased and lined cake tin. Smooth over the top.

Bake for between 1 3/4 to 2 hours until a skewer inserted into the cake comes out clean (check from about 1½ hours onwards). If the top is browning too quickly and mixture requires further cooking, cover with foil.

Leave in tin for 15-20 minutes before placing on wire rack to cool completely.

Glaze top of cake with warmed honey..

This cake is ready to eat immediately but will keep quite happily in a cake tin,
wrapped in foil, for up to a month.

Merry Christmas!