

AUTUMN SHOW 2019

DUNDEE CAKE (decorated)

Ingredients

175g (6oz softened butter)

175g (6oz soft light brown sugar)

3 tbsp orange marmalade

3 eggs, beaten

225g (8oz self-raising flour)

25g (1oz) ground almonds

1 heaped tsp ground mixed spice

400g (14oz mixed dried fruit)

75g (3oz cherries, halved)

2 tbsp milk

To decorate

40g (1½oz blanched almonds)

Method

Preheat oven to 150c/130fan/300f/gas2. Grease and line a 20cm (8") cake tin.

Beat the butter and sugar for 3-4 minutes, or until very light and fluffy.

Add the marmalade. Slowly add the eggs, one at a time, beating well after each addition.

Add the flour, almonds and spices. Mix slowly until well combined, and then stir in the mixed dried fruit and cherries with a large metal spoon. Add the milk and mix until well combined.

Spoon the mixture into the cake tin, smooth the surface and carefully arrange the blanched almonds in circles on top.

Bake for 1½-2hours, or until well risen, firm and golden brown.

Leave the cake to cool for 10 minutes then remove from the tin, peel off the lining paper and set aside to cool.

