A LONG ESTABLISHED FAMILY FIRM
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THE WORLD'S FINEST RANGE COOKERS

David's Christmas Cake by David Pengelly

Ingredients

400g Sultanas
500g Raisins
125g Currants
150g Cherries, washed and chopped
150g Mixed peel
225g Butter
225g Soft brown sugar
Grated rind of 1 orange
2 Tbsp. Marmalade
1 Tbsp. Black treacle
4 Eggs
350g Plain flour
1 Tsp. Mixed spice
1 Tsp. Ground cinnamon
1 Tsp. Ground nutmeg
150ml Sherry or brandy

Assemble and bake

- Place the fruit into a bowl, add the brandy and cover, leave to stand overnight.
- Prepare a 20-22cm round cake tin, base and side line with bake-o-glide.
- In a large bowl, cream the butter and sugar together until light and fluffy, add the eggs one at a time beating well, blend in the treacle, marmalade and orange, fold in the flour and spices adding the fruits in stages, spoon into the prepared tin and level.
- **AGA:** bake on the floor of the simmering oven **Everhot**: use the shelf on the floor of the lower oven (set at 110°C - 120°C) for approximately one hour per inch (diameter) of cake tin – 22cm / 8" cake = approximately 8 hours. Check after ¾ of the cooking time with a skewer in the centre of the cake – when it comes out dry, it's baked.