

# 29th NOVEMBER

# *Stir up Sunday*

## Delia's last-minute Christmas cake



Traditionally rich fruit cakes for Christmas are made well in advance so that they can be “fed” with brandy before icing, but sometimes life just gets in the way and you find you have run out of time. This recipe works well and thanks to Delia Smith for perfecting a quick and easy alternative.

### You will need the following:

- 20cm (8inch) deep round cake tin
- Greaseproof paper
- Margarine or oil for greasing the tin

### Ingredients:

- 450g good quality mincemeat
- 225g wholewheat flour, sifted
- 3 level teaspoons baking powder
- 150g dark brown sugar
- 150g softened butter or margarine
- 175g mixed dried fruit
- 50g walnuts, chopped
- Grated zest of 1 orange
- Grated zest of 1 lemon
- 3 large eggs

### Method

- Preheat oven to 170°C (150°C fan), 325°F, Gas Mark 3. Grease and line the base and sides of the cake tin and set aside.
- Place all the ingredients in a large mixing bowl and beat everything together thoroughly. You can use an electric whisk or a wooden spoon, the latter will just take a bit longer.
- Spoon the mixture evenly into the tin and level off the surface.
- Bake for about 1 hour 20 minutes or until the centre springs back when lightly touched.
- Let the cake cool in the tin for about 30minutes before turning it out to finish cooling on a wire rack.
- If you want to decorate the cake, you will need to cover the cake with marzipan first and leave for several days for the almond oil in the marzipan to dry out before icing. Then you can ice it and decorate as you like.

*Join us for a ‘virtual’ cook-along with the Aston Hearing Team from 4pm  
Email [nikki@astonhearing.co.uk](mailto:nikki@astonhearing.co.uk) for more details*