

## **Traditional Christmas cake recipe / Wm Low.**

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*Traditional Christmas Cake Recipe*



## Traditional Christmas Cake

230g/8oz Unsalted Butter  
230g/8oz Billingtons Molasses Sugar  
4 Eggs

8 tbslp Milk or 7 tbslp Milk and 2 tbslp Supercook Brandy Flavouring

340g/12oz Bero Self Raising Flour (sieved)

1 tsp Wm Low Ground Mixed Spice

110g/4oz Hunni Ground Almonds

230g/8oz Wm Low Currants

230g/8oz Dole Seedless Raisins

230g/8oz Wm Low Sultanas

110g/4oz Wm Low Cut Mixed Peel

110g/4oz Wm Low Glace Cherries

Prepare a 9" cake tin by greasing and lining the base • Cream butter and sugar until light and fluffy • Gradually add the eggs, milk (and brandy flavouring) a little at a time • Fold in the flour, almonds and spices • Add the fruit • Put mixture into tin and tie a band of brown paper around the outside, approximately 3" above the top • Bake at the bottom of a cool oven Gas 2 (150° C/300° F) for 4 – 4 1/2 hours • To prevent the top of the cake over-browning, cover with several thicknesses of brown paper after the first 2 1/2 hours • Allow the cake to cool in the tin • To give a richer flavour prick the cake with a fine skewer and slowly pour 2 – 3 tbslps of brandy over, before storing • The cake is best stored for 4 – 6 weeks before lining with marzipan and icing.

### *Lining Cake with Marzipan*

Approx 500g Renshaw Marzipan  
Wm Low Apricot Jam (warmed and sieved)

Lightly dust work surface with icing sugar • Roll out half the marzipan into a circle, slightly larger than the cake • Brush a little warmed jam onto the flatest side of the cake and lower cake onto marzipan. Trim excess • Roll out the remaining marzipan to the length of the circumference and a little wider than the depth of the cake • Lift and roll onto the edge of the cake • Trim excess.

### *Royal Icing*

2 Egg Whites, 455g/1lb Icing Sugar (sieved),  
1/2 tbslp Jif Lemon Juice, 1 tsp Glycerine

Whisk the egg whites until frothy • Stir in the sieved icing sugar a little at a time, beating thoroughly with a wooden spoon • Continue adding more sugar, beating well after each addition until the icing forms soft peaks when pulled up with a wooden spoon • Stir in glycerine • Store covered with polythene or in a small plastic bucket until required • Alternatively; try Renshaws Regallice.



All lines featured are subject to availability. Wm Low & Co, plc, Baird Avenue, Dundee.