

# Festive Cake Kit

## Included in kit:

Bag 1: Festive Mix by Weigh 'n Pay

Bag 2: Dark Fruit Cake Mix

## You need to add:

3 Eggs

3 Tbsp Sherry, Rum or Brandy (or water)

1. Preheat oven to 150° c (140° c fan forced) and line a deep 23cm (9" ) tin with bakers paper. Ensure the paper stands up around the edge of tin by about 10cm
2. Mix Bag 1 & 2 in a large bowl. Mix the wet ingredients together and add to the Festive Mix and stir to combine
3. Pour the cake mix into the tin, tap the tin to settle the cake, and then fold the excess paper to cover the top
4. Place in oven and bake for 2 hours
5. Remove tin from oven and let cake cool slightly before placing on a cooling rack
6. Once the cake is fully cool wrap it tightly in brown paper and some foil (or cloth) and store in a cool dark place

This cake will keep for up to 6 months. It is best baked in advance and allowed to age for 1-2 months.

**Try wrapping it in Marzipan & Fondant for a traditional Christmas Cake or place some Blanched Almonds in a pattern on the top of the cake before baking and use an apricot jam glaze before serving.**

**All available at Weigh 'n Pay!**

## Tip:

Test the cake after 1 hour 45 mins. It is best removed *slightly* under cooked as it will continue to cook briefly after being removed from the oven.

