

Traditional English Dark Christmas Cake - Connie Johnson

The Day Before

3/4 Cup Currants
2 1/2 Cup Dark Raisins

- ☐ Wash currants and raisins.
- ☐ Spread evenly in single layer on paper towel lined trays.
- ☐ Allow to dry overnight. Do not place in refrigerator.

1/2 Cup Chopped Walnuts
1/2 Cup Glazed Pineapple (use red or green)
1 Cup Glazed Cherries - Cut in Half (use red or green)
1 Cup Mixed Peel - Chopped

- ☐ Ensure glazed fruit and nuts are at room temperature. Remove from refrigerator overnight.

1/2 Cup All Purpose flour

- ☐ Combine currents, raisins, nuts and glazed fruit in large bowl.
- ☐ Dust with flour. Mix well so that everything is coated evenly.

1/2 Cup Butter
1 Cup Brown Sugar - well packed
3 Eggs - separated
1/4 Cup Molasses
1 1/2 Cup All Purpose Flour
2 Tsp. Allspice
2 Tsp. Cinnamon
1 Tsp. Nutmeg
1/2 Tsp. Ground Cloves
1/2 Tsp. Mace
3/4 Cup Brandy or Rum
1/16 Tsp. Baking Soda
1 Tbsp Hot Water
1 Lemon (small) - Juice and Grated Rind

- ☐ Preheat oven to 300 F (150 C)
- ☐ Prepare pan by spraying with Pam (or thoroughly greasing with shorting or lard).
- ☐ Line pan with aluminum foil or parchment paper (1/2-inch above sides). Spray lining with Pam
- ☐ Cream butter and sugar together.
- ☐ Add well beaten egg yolks.
- ☐ Beat egg whites until fairly stiff and fold into butter, egg and sugar mixture.
- ☐ Sift together flour and spices. Add to creamed mixture.
- ☐ Add the fruit and nuts.
- ☐ Add lemon juice and grated rind.
- ☐ Add Brandy or Rum.
- ☐ Combine baking soda with hot water and add to mixture.
- ☐ Fill pan no more than 1-inch below top to allow for rising.
- ☐ Bake at 300 F (150 C) for 2 1/2 hours.
- ☐ Check for doneness by inserting knife in center. It should come out clean.
- ☐ Leave in pan for 10 minutes then turn out onto cooling rack.
- ☐ When cool, wrap in clear wrap then in foil. Store for at least 4 weeks in refrigerator.

Yield: One large loaf pan or round pan.

Comments: 1) Mixture will be very stiff and can over stress some mixers. If mixing by hand, use wooden spoon.

2) This is the best dark Christmas cake ever.