



CASTLE HOWARD

Castle Howard Christmas Cake

225g x Sultanas	275g x Butter
225g x Raisins	275g x Soft Light Brown Sugar
110g x Candied Mixed Peel	300g x Eggs
75g x Chopped Dates	1 x Orange (zested)
75g x Chopped Dried Apricots	300g x Plain Flour
50g x Currants	1tsp x Mixed Spice
120mls x Sherry	¼ tsp x Ground Cinnamon
	¼ tsp x Ground Nutmeg

1. Soak dried fruit in sherry for at least 12 hours
2. Cream butter and sugar until white and fluffy
3. Add eggs and zest and combine
4. Add flour and spices and fold together
5. Finally add the soaked fruit and sherry and fold together
6. Line the tin's bottom and sides with greaseproof and pour in the mixture
7. Bake @ 150°C for 2½ to 3½ Hours

This recipe will make one individual 9-inch round cake tin

