

## Fast Fruit Mince Christmas Cake by Mary Berry

Credit, Mary Berry's Cooking Bible

This cake doesn't have to be made in advance or fed with brandy. The cake is light and moist.

### Ingredients

150g softened butter

150g light muscovado or light brown sugar

2 large eggs

225g self-raising flour

400g jar of luxury fruit mince\* Range Tasmania festive fruit mince is perfect

175g currants

50g slivered almonds

\* A jar of [Range Tasmanian festive fruit mince](#) is 440g. The extra quantity will make the mixture a little moister and possibly affect the cooking time. As per step three, check the cake during the baking period.

### Method

Step one: Preheat oven to 160°C or 140°C (fan forced). Lightly grease a deep, round 20cm cake tin then line the base and sides with non-stick baking parchment.

Step two: Measure all cake ingredients into a large bowl and beat well for 1 minute until thoroughly mixed. Turn into prepared tin and level the surface.

Step three: Bake for about 1¾ hours or until a skewer inserted into the centre comes out clean and the cake is shrinking from the sides of the tin. Cover the cake with foil after 1 hour if it's beginning to brown too much. When ready, remove from oven and allow to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on a wire rack.

Step four (optional): Cover the cake with almond paste or marzipan and leave to dry before icing.

Whether iced or not, the cake should be stored in an airtight container until serving.

Stuart always follows Delia Smith's recipe for marzipan:

<https://www.deliaonline.com/recipes/occasions/christmas/christmas-cakes-icings-and-toppings/almond-icing-marzipan>

Double the quantity for Mary Berry's cake and lightly brush the cake with warm apricot jam to help the marzipan stick to the cake.

Ideally, marzipan the cake about two weeks before Christmas and then ice it a week (or less) before. You need to let the marzipan dry out before you ice it because the oils in the nuts used in the marzipan can seep through the icing and stain the surface.

Delia Smith's recipe for Royal icing can be found here:

<https://www.deliaonline.com/recipes/occasions/christmas/christmas-cakes-and-toppings/royal-icing>

We hope you enjoy this recipe and would love to hear your comments.

Range Tasmania, December 2023