

Fig & Honey Christmas Cake

Treat Yourself This Holiday Season

Ingredients

Mixed dried fruit.....	3 cups
Blanched whole almond, roughly chopped.....	1/2 cup
Chopped peels.....	1/2 cup
Dried fig, roughly chopped.....	1 cup
Glacé cherries, well rinsed and quartered.....	1/2 cup
Plain flour.....	1 1/4 cups
Ground Cinnamon.....	1 tsp.
Grated Nutmeg.....	1 tsp.
Lightly Salted Butter.....	1 cup
Dark Brown Sugar.....	1 cup
Blackstrap Molasses.....	1 tbsp.
Vanilla extract.....	1 tsp.
Eggs.....	4 large
Baking Soda.....	1/2 tsp.
Bees & Trees Mānuka honey.....	2 tbsp.
Brandy or apple juice (or a combination of the two).....	3 tbsp.
Lemon zest.....	1
Milk.....	1 tbsp



Directions

1. Preheat your oven to 285°F and prepare an 8 inch cake pan by greasing it with butter and lining the base and sides with baking parchment.
2. Mix the dried fruit, almonds, peel, figs, and cherries in a large bowl. Sift in the flour, cinnamon, nutmeg, and lemon zest before stirring together until everything is well combined.



3. In a separate bowl (or using an electric mixer), cream together the butter and dark brown sugar thoroughly, then add the vanilla extract, Bees & Trees Mānuka honey and molasses.
4. Still beating, incorporate the eggs, then stir in the fruit and flour mixture. Dissolve the baking soda in the milk and stir in thoroughly. Add the brandy or apple juice by the spoonful, until you have a soft dropping consistency.
5. Turn the batter into the cake pan and make a dip in the middle using the back of a spoon. Bake for 3½ hrs, then insert a skewer – if it comes out clean, it's ready. If there is any cake mix on the skewer, give it 10 mins more.
6. When it's done, remove the cake from the oven and leave to cool in its pan. When fully-cooled, transfer to wire rack and decorate the cake with honey, flaked almonds and more brandy if desired!

Enjoy your delicious Fig & Honey Christmas Cake!