



Mānuka Honey Saffron Christmas Cake

Savor The Flavors of Christmas

Ingredients

Ingredients For the Cake

Butter, softened, plus extra for greasing.....1 cup.

Brandy.....2 tbsp.

Pinch of saffron (about 1/4 tsp strands)

Golden caster sugar.....1 cup.

Eggs.....4.

Plain flour.....1 3/4 cups.

Ground almond..... 1/2 cup.

Baking powder.....1 tsp.

Raisins.....1 2/3 cups.

Grapes.....1 2/3 cups.

Natural-colored glacé cherries, halved.....2/3 cup.

Mixed peel..... 1/3 cup.

Whole blanched almonds, roughly chopped.....1/3 cup.

Whole blanched hazelnuts, roughly chopped..... 1/3 cup.

Walnut pieces.....1/3 cup.

Ingredients To Soak:

Brandy.....3 tbsp.

Mānuka honey.....2 tbsp.





Directions

Step 1: Preparing the Tin

- Heat the oven to 320°F (fan) / 284°F (gas). Butter and line a round, deep 8 inch cake tin with two layers of baking parchment. Wrap a few sheets of newspaper around the outside of the tin, level with the top of the baking parchment.

Step 2: Infusing the Saffron

- Heat the brandy in a small pan, then add the saffron. Allow it to infuse off the heat for a few minutes. In a large bowl, combine the butter, sugar, eggs, flour, ground almonds, baking powder, and a pinch of salt. Beat together until the mixture is creamy and smooth. Stir in the fruit, nuts, and the brandy-saffron mix.

Step 3: Baking the Cake

- Spoon the batter into the prepared tin, smoothing the top and creating a slight dip in the middle. Bake for 1½ hours, then cover loosely with foil to prevent over-browning. Reduce the oven temperature to 284°F (fan) / 248°F (gas) and bake for an additional 1 hour or until a skewer comes out clean. Allow the cake to cool in the tin and, while still warm, use a skewer to prod it all over.

Step 4: Soaking and Storing

- Mix the brandy and Mānuka honey together, then spoon over the cake. Wrap the cake well in foil and store it in an airtight container until Christmas. For an extra touch, feed the cake with more honeyed brandy every so often.

Get ready to savor the season with the rich flavors of our Mānuka Honey Saffron Christmas Cake!