



# TRADITIONAL IRISH CHRISTMAS CAKE



Harney Desteanations: Dublin

## Ingredients:

### For the cake:

225 grams all-purpose flour

175 grams butter, room temperature

175 grams Muscovado sugar

4 eggs

½ tsp salt

### For the fruit mix:

Peel of one lemon

Peel of one orange

1 tsp cinnamon

1 tsp cloves

1 tsp ginger

1 tsp nutmeg

100 grams almond flour

6 tbsp Irish whiskey

200 grams sultanas

150 grams raisins

100 grams currants

100 grams candied orange and lemon

100 grams chopped almonds

## Directions:

1. Put the raisins, the sultanas and the currants in a large bowl, add 4 tablespoons of whiskey and mix well, then cover and let the whiskey absorb for 12 hours.
2. Preheat the oven to 265°F and line an 8" round tin with a double layer of parchment paper.
3. Pour together the all-purpose flour, butter, sugar, eggs, lemon and orange peel, cinnamon, cloves, ginger and nutmeg. Beat until you have a smooth and creamy mixture.
4. Pour the raisins and candied fruits plus almonds and almond flour in the mix. Mix well using a wooden spoon until the ingredients are well combined. Your mixture will be extremely sticky at this point.
5. Transfer the mixture into the pan, leveling the surface and then bake for about 5 hours, always at a low temperature. The cooking can be checked by inserting a toothpick into the center of the cake until the toothpick comes out clean without any wet batter on it.
6. Let the cake cool completely, wet it slightly with whiskey and wrap it well in three sheets of parchment paper. Store the cake in an airtight container, letting it soak in the whiskey and wetting it every 3-4 days with more whiskey so that it stays longer.
7. If you want to decorate the cake, take some honey and spread it on the surface, then put a marzipan layer first, followed by a layer of white royal icing. Add other Christmas-themed sugar decorations and consume within 24 hours after it was decorated.