



# SKYE BLUE

## *Kitchens*

### CHRISTMAS FRUIT CAKE

#### What you Need:

- 1 bag of Carrot Cake mix
- 900g mixed dried fruit (sultanas, currants, prunes, apricots etc)
- 1TBS finely chopped orange zest (optional)
- 3 cups milk (note 1)
- 1-2 TBS sherry or rum



#### To Make:

Measure the mixed fruit into a large bowl, cover with the milk. Stir through. Cover and soak overnight in the fridge.

**Next day:** Preheat the oven to 160°C. Grease and line a 23-24cm springform cake tin.

Empty the Carrot Cake mix into the soaked fruit and gently stir through until evenly combined.

Pour mix into the tin and smooth the top. Bake for approx. 1 hour until golden and a skewer comes out clean. Remove from the oven. Brush the top of the cake with the sherry or rum while it is still hot. Leave the cake to cool in the tin before turning out.

Stays fresh for 3-4 weeks in an airtight container.

To Decorate: Place a Christmas stencil on top of the cake and dust with icing sugar.

Alternatively, half way through baking decorate the top with some lovely almonds and brush with an apricot glaze.

#### Note:

1. For dairy free or vegan use non dairy milk of choice.

**Tip:** This cake freezes really well. You could keep half the cake out for eating. Wrap the other half in baking paper and tinfoil then freeze until needed.

\*Adapted from Annabel Langbein's 3 ingredient Christmas cake.