

# Quick Christmas Cake - Mich Turner Recipe



Easy

Moist and tasty, this gorgeous Christmas cake is tasty, simple to make and looks fantastic. It can be covered with marzipan and sugar paste and decorated, or just eaten on its own. The satisfaction of making your own Christmas cake will far surpass any shop-bought creation – and it will be cheaper too!

## Ingredients

240g dates, stoned  
50g sultanas  
200g unsalted butter cut into pieces  
300g light muscovado sugar  
2 free range eggs  
25g chopped stem ginger  
Dr. Oetker Natural Lemon Extract  
200g plain flour (500 plain + baking powder 20g)  
1.5tsp Dr. Oetker Baking Powder  
250g Bramley cooking apple, peeled - grated or chopped  
1tsp Dr. Oetker Natural Vanilla Extract  
Icing sugar to dust with to serve

## Method

1. Preheat oven to 160C fan oven 140C. Grease a 6” round cake tin or 2lb loaf tin
2. Sieve the flour and Baking Powder together
3. Place the dates and sultanas in a bowl and cover with boiling water
4. Melt the butter and sugar together in a saucepan and allow to cool slightly





5. Beat the eggs, ginger, Lemon Extract and Natural Vanilla Extract into the butter and sugar. Drain the dates and chop finely. Add to the saucepan and mix well

6. Stir in the apple and flour, then spoon into the tin and bake in the oven for about 1hr 15 mins until well risen. A skewer inserted should come out clean, with a few crumbs. Leave to cool in the tin

7. Dust the top with icing sugar to serve

The cake lasts a week stored in an airtight container (delicious from the fridge) or for 1 month frozen – perfect for making in advance.

**Cooks tip:** If you want to give your home-made Christmas cake as an extra special gift, fill a cake box with Christmas coloured tissue paper and wrap with ribbon. There is no gift like the gift of home made treats!

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