



Fig Pudding Cake

12 Portions



Medium

● up to 60 Min.



1 For the Fruit Cake:

Place the dried fruit and grated apple in a large bowl and cover with the brandy or tea, orange juice and zest. Give everything a good stir then leave to soak overnight.

2 Preheat the oven to 160/140 C fan/Gas Mark 3. Grease and line an 9"/23cm cake tin by cutting out two circles of greaseproof parchment for the base and two tall strips (about an inch above the height of the tin) for the sides. Then use another double layer to wrap around the outside of the tin, securing in place with string.

3 In a large bowl, cream the sugar and butter together until light and fluffy. Add the vanilla paste and eggs, a little at a time and beating well after each addition.

4 Tip in the fruit mixture (including any liquid) and breadcrumbs. Sift in the flour together with baking powder and cinnamon then give everything a really good mix to combine.

5 Pour into the prepared tin and bake for 1 hour 30 mins - 1 hour 45 mins. Leave in the tin to cool completely.

Ingredients:

For The Cake:

100 g Glacé Cherries (chopped)
100 g Dried Apricots (chopped)
150 g Sultanas
100 g Apples (grated)
150 ml Brandy (or strong tea)
about 60 ml Freshly Squeezed Orange Juice (juice of one orange)
about 10 g Orange Zest (zest of one orange)
200 g Light Brown Sugar
250 g Unsalted Butter (softened)
5 g Dr. Oetker Madagascar Vanilla Paste (1tsp)
4 Medium Eggs (beaten)
250 g Plain Flour
5 g Dr. Oetker Baking Powder (1tsp)
10 g Ground Cinnamon (2tsp)
about 500 g Dried Figs (chopped)
150 g Dried Pineapples (pieces)
100 g Breadcrumbs

To Decorate:

100 g Granulated Sugar
about 25 - 50 g Blanched roasted hazelnuts (handful)
Fig's (quartered)
about 5 g Fresh Rosemary (a few sprigs)
400 g Dr. Oetker Vanilla Buttercream Style Icing (1 tub)
about 100 g Blackberries (8-10 blackberries)



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6 To Decorate:

Stir the buttercream in the tub to loosen and then palette onto the top of the cake.

- 7 To make the candied hazelnuts and spun sugar, place a heavy cutting board or a marble slab on your counter and set a baking sheet lined with parchment on the floor directly below it. Use wooden skewers to pierce the hazelnuts.
- 8 Tip the granulated sugar into a small pan along with 30ml of water and simmer over a low heat until golden. Immediately dip the pan into a bowl of cold water to stop the caramel from cooking any further.
- 9 Allow the caramel to cool for a few minutes before you use it, the caramel should run off the fork. Using the fork take a spoonful of caramel and drizzle over the top of the bowl in a side to side motion. Continue until you have enough caramel to form a ball.
- 10 Collect the sugar up forming a ball in your hands and place on a sheet of grease proof paper until ready to put on the top of your cake. – it is important to make sure you work quickly as the sugar will begin the set and will not form into a ball.
- 11 To make the dipped hazelnuts – dip the hazelnuts into the left over caramel using the skewers to hold the hazelnuts. Place the dipped hazelnuts under a board to allow the caramel to drip, creating the tails. Cut the tails to the required length before adding to the cake.
- 12 Place the quartered figs, blackberries and rosemary onto the top of the buttercream, add the hazelnuts and finish with the spun sugar just before serving!

Tip from the Test Kitchen

- Once the cake is baked and cooled it can be wrapped in grease proof and stored in an airtight container until ready to decorate. The cake is best decorated fresh on the day of serving.

