



Quick Christmas Cake - Mich Turner Recipe

about 8 - 10 servings



up to 40 Min.



Ingredients:

For the Cake:

- 240 g Dates stoned
- 50 g Sultanas
- 200 g Unsalted butter (cut into pieces)
- 300 g Light Muscovado Sugar
- 25 g Stem Ginger chopped
- 5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
- 200 g Plain Flour
- 7.5 g Dr. Oetker Baking Powder (1 ½ tsp)
- 250 g Cooking Apples peeled, grated or chopped
- 5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
- 2 Medium Eggs

- 1** Quick Christmas Cake - Mich Turner Recipe:
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 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.



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- 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.

Tip from the Test Kitchen

- 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!

