

# Simnel Cake

---

## Ingredients

250g <b>Mixed Dried Fruit</b>	5g <b>Baking Powder</b>
1 <b>Large Orange</b>	1 <b>Lemon</b>
500g <b>Marzipan</b>	4g <b>Ground Mixed Spice</b>
250g <b>Unsalted Butter</b>	10ml <b>Vanilla Flavouring</b>
200g <b>Light Soft Brown Sugar</b>	100g <b>Glace Cherries</b>
5 <b>Medium Free Range Eggs</b>	90g <b>Apricot Jam</b>
175g <b>Plain Flour</b>	10g <b>Icing Sugar</b>
100g <b>Ground Almonds</b>	

## Method:

1. Place the mixed fruit and the juice and zest from the orange into a pan along with 25ml of water and heat gently on the stove until the liquid has reduced and absorbed into the fruit, remove and allow to cool.
2. Roll out 1/3rd of the marzipan and cut a circle out using the base of a spring form cake tin-set aside.
3. Grease the cake tin and line with 2 layers of parchment paper.
4. In the mixer mix the butter and brown sugar until creamed.
5. Add 4 eggs, plain flour, mixed spice, vanilla essence, ground almonds, baking powder and lemon zest and mix for a further 5 mins.
6. Fold in the fruit and glace cherries (halved).
7. Transfer the cake mixture into the lined cake tin and place the circle of marzipan on top of the cake.
8. Bake in the oven at 150c for 2hrs until cooked thoroughly in the centre (check this by inserting a skewer into the centre of the cake and bake for a little longer if necessary).
9. Remove cake from the oven and allow to cool for 15mins then place on a wire rack until thoroughly cooled.
10. Brush the top of the cake with thinned out apricot jam and then roll out and place another circle of the marzipan on top.
11. Roll out the remaining marzipan into egg shaped balls (you can colour the balls with food colouring if you like) brush the top of the cake with the remaining beaten egg, arrange the eggs around the edge of the cake and caramelize under the grill for a short while.
12. Allow to cool, portion and serve with a dusting of icing sugar.
13. Ideally there should be 11 eggs on top of the cake to represent the 11 apostles although larger sized cakes will require more.