

TOAST

Toast Travels

[31.03.10]

Simnel Cake

Ingredients

Cake Batter

- 125g soft butter
- 125g organic soft brown sugar
- 3 small organic eggs
- 170g white flour
- a big, three fingered pinch of baking powder
- a big, three fingered pinch of mixed spice
- a small pinch of ground cinnamon
- 1 tbsp golden syrup
- 1 shot of brandy
- 150g Marzipan

The fruit

- 125g organic soft brown sugar
- 125g sultanas
- 125g currants
- 125g glace cherries
- the chopped peel of 1 orange and 1 lemon

Decoration

- 250g marzipan
- Apricot jam
- 1 beaten egg

Method

1. Heat your oven to 150°C, grease and line a 7" round cake tin
2. Beat the butter and sugar together until soft and fluffy
3. Slowly meld in the eggs by whipping at speed
4. Once the eggs are fully incorporated cast the next group of ingredients into the mix and beat thoroughly, so the batter you have is lumpless
5. Gradually stir in all the fruit
6. Pour half the mixture into the tin and level it off
7. Cover this with 150g of marzipan, rolled out to the width of a little finger and cut to fit the tin
8. Add the remaining cake mix on top. Smooth it down with a slight dip in the middle, allowing for the cake to rise
9. Bake the cake for an hour and a half, or until a skewer comes out clean when pushed into its centre
10. Remove the cake from its tin and leave to cool on a wire rack
11. Once cool, brush the cake with the apricot jam
12. Roll two thirds of the 250g of marzipan and cut to fit the top of the cake
13. Make eleven faithful apostle balls with the last of the marzipan and set them around the circumference of the cake
14. Paint with the beaten eggs then singe the top-most bits under the grill or with a blow torch

Serving suggestions: Eat on it's own, with a cup of tea, or even with a slice of mild but tangy cheese. If you can't eat it all at once this cake will last for years.