

Simnel Cake

Ingredients:

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|----------------------------|-------|
| Currants | 3.180 |
| Sultanas | 2.270 |
| Rind & juice from 4 lemons | |
| Rum | 0.070 |
| Glycerine | 0.085 |
| Gamma AV Cake Margarine | 2.500 |
| Caster sugar | 1.200 |
| Brown sugar | 1.200 |
| Roasted ground almonds | 0.450 |
| Raw marzipan | 0.230 |
| Caramel colour as required | |
| Egg | 2.275 |
| Milk | 0.580 |
| Cake flour | 3.000 |
| Mixed spice | 0.020 |
| Cinnamon | 0.020 |

Method:

- Add the liquids (lemon juice, rum, glycerine) to cleaned fruit and rind then allow to stand overnight.
- Cream the Gamma, Caster sugar, brown sugar, almonds, marzipan and caramel colour well together until light and free.
- Add the egg to the batter in a number of additions, creaming well in between portions.
- Add half the milk to the batter and mix in.
- Now add cake flour, mixed spice and cinnamon to the mix,
- Next add the rest of the milk and mix to a clear dough.
- Add the prepared fruit and mix.
- Scale 450g into the bottom of the prepared 7-inch cake tin
- Then add a 175g Disc of Margarine followed by a further 500g of batter
- Bake at 330°F/160°C for 2 – 2 ½ hours
- Note: Simnel Cakes are decorated after baking with a ring of marzipan which is egg washed and flashed in a hot oven. The centre is filled with a fondant and decorated.