

Simnel Cake

Ingredients:

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.