

# Magimix Christmas cake

Yield: 12 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-cake-recipe-jamie-oliver>

## Ingredients:

- 2 1/2 cups pitted prunes
- 1 13/16 cups raisins
- 1 13/16 cups currants
- 7 ounces mixed peel
- 5 cups dried cranberries
- 1 3/16 cups glace cherries
- 3/4 cup mixed nuts
- 5/8 cup dark rum
- 3 teaspoons vanilla essence
- 3 teaspoons almond essence
- 2 3/4 cups brown sugar
- 2 cups plain flour
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 teaspoon baking powder
- 1 cup unsalted butter
- 5 free range eggs
- 9/16 cup tawny port
- 4 3/4 tablespoons rum golden
- 3 tablespoons lemons glacéed cedro, sliced wafer thin
- 1/2 orange candied, or clementine, sliced wafer thin
- 3 3/4 cups caster sugar
- 4 tablespoons rum golden
- 1/4 teaspoon cream of tartar
- 2 egg whites free-range
- 1 teaspoon vanilla essence

## Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 160 grams
3. Cholesterol: 130 milligrams
4. Fat: 22 grams
5. Fiber: 7 grams
6. Protein: 8 grams
7. SaturatedFat: 11 grams
8. Sodium: 180 milligrams
9. Sugar: 125 grams

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