

Traditional British Christmas Cake

Yield: 4 min
Total Time: 750 min

Recipe from: <https://www.recipeschoose.com/recipes/british-bake-off-christmas-cake-recipe>

Ingredients:

- 3 cups dried currants
- 2 1/2 cups sultanas golden raisins
- 1 1/2 cups raisins
- 2 1/2 cups glace cherries red or a combination of red & green candied cherries
- 1/2 cup brandy or sherry, + more for feeding the Christmas cake - use orange juice to cover fruit completely for soaking overnight, if...
- 1 1/4 cups butter salted - softened, at room temperature
- 1 1/4 cups light brown sugar
- 4 large eggs room temperature
- 1 tablespoon molasses
- 3 ounces almonds chopped
- 1 Orange zest from one large
- 1 large lemon zest from one
- 2 1/4 cups all purpose flour
- 2 teaspoons spice blend British mixed, see recipe
- 2 tablespoons apricot preserves
- 1 tablespoon warm water
- 1 1/2 pounds marzipan
- 3 large egg whites use the best, fresh eggs available
- 6 cups confectioners sugar sifted
- 1/4 teaspoon cream of tartar sifted w confectioners sugar
- 1 tablespoon lemon juice half a large lemon, fresh, squeezed