

Authentic Scottish Dundee Cake

Yield: 10 min
Total Time: 115 min

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

Ingredients:

- 3/4 cup unsalted butter softened at room temperature
- 1 cup firmly packed light brown sugar
- 3 large eggs
- 1 Orange Seville if you have it
- 5 tablespoons orange marmalade Seville
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup almond flour
- 1 1/4 cups golden raisins /sultanas, dried white grapes
- 1 1/4 cups raisins
- 25 whole blanched almonds See Note about blanching almonds yourself

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 100 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 9 grams
8. Sodium: 210 milligrams
9. Sugar: 44 grams

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