

Whitworths

Cranberry & Almond Christmas Cake



INGREDIENTS

- 150g **Whitworths Little Jewel Cranberries**
- 220g **Whitworths Ground Almonds**
- 25g **Whitworths Flaked Almonds**
- 1 orange, juice and zest of
- 250g unsalted butter, softened
- 250g caster sugar + 3tbsp for topping
- 4 medium eggs
- 50g plain flour
- pinch of salt

 Serves 12  Prep 40 mins  90 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 1890°C/Fan 170°C/Gas Mark 5 then line a 19cm cake tin with greaseproof paper.
- ♥ Soak the cranberries in the orange juice and leave for at least 30 minutes.
- ♥ Cream the butter and sugar together until light and fluffy then add the eggs one at a time, beating in between each one.
- ♥ Fold in the ground almonds, flour and salt.
- ♥ Drain the cranberries then add two thirds to the batter.
- ♥ Spoon the cake mixture into the tin then smooth over the top with a spoon.
- ♥ Mix the remaining cranberries, extra 3tbsp sugar, the flaked almonds and orange zest then sprinkle over the top of the cake mix.
- ♥ Cover the cake tin with kitchen foil (helps prevent the top from burning!) then bake for 90 minutes. Leave to cool for at least half an hour then wrap with festive ribbon.

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Happy Baking!