

Whitworths

Simnel Traybake



INGREDIENTS

150g **Whitworths Sunshine Sultanas**
150g **Whitworths Little Jewel Cranberries**
100g **Whitworths Chopped Sayer Dates**
1tsp mixed spice
1 tsp ground cinnamon
200g unsalted butter, softened
200g self raising flour
200g soft brown sugar
3 medium eggs
50g candied mixed peel
120g white marzipan, cut into chunks
for the topping:
200g marzipan, grated
40g unsalted butter
70g muscavado sugar
3tbsp golden syrup
70g icing sugar
3tbsp orange juice
12 x marzipan balls to decorate

 Makes 12  35 mins  30-35 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4.
- ♥ Line a rectangular baking tin with greaseproof paper and set aside.
- ♥ Beat the butter, flour, mixed spice, cinnamon and brown sugar together in a large bowl until well mixed.
- ♥ Lightly beat the eggs and stir into the mixture to form a smooth batter.
- ♥ Stir in the sultanas, cranberries, dates and marzipan chunks then add the candied peel.
- ♥ Pour into the lined tin and evenly spread.
- ♥ Prepare the topping by rubbing together the butter and sugar with your fingers to form a crumb.
- ♥ Add the grated marzipan then mix in the golden syrup and set aside (if the mixture is too soft, refrigerate until it hardens slightly).
- ♥ Bake the cake for 20 minutes, top with the marzipan crumb then return to the oven and bake for a further 10-12 minutes until fully cooked.
- ♥ Allow to cool.
- ♥ Mix the icing sugar, water and orange juice together then drizzle over the traybake. Decorate with the marzipan balls and enjoy!

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Happy Baking!