

Haigh's Christmas Cake

Fruit cakes can be quite divisive, some people love them and some people really don't like them. If there is was ever a fruit cake to possibly convert them, this is it. The addition of figs and cranberries, marmalade and chocolate with delicate spice notes, makes our Haigh's Christmas Cake extra special and has already converted some non-fruit cake lovers!

Preparation time: 20 minutes + soaking time | **Cooking time:** 3 hours | **Serves:** 24

Ingredients

3 cups (500g) sultanas
1 ½ cups (240g) currants
1 ½ cups (300g) dried figs, chopped
1 ½ cups (195g) dried cranberries
Juice & zest of 1 orange juice
¼ cup (60ml) brandy
250g unsalted butter, softened
1 cup (220g) light brown sugar
Zest of 1 lemon
Zest of 1 orange
2 teaspoons mixed spice
½ teaspoon ground nutmeg
1 tablespoon ground cinnamon
4 extra-large eggs
⅓ cup (115g) orange marmalade
2 cups (300g) plain flour, sifted
¼ cup (25g) cocoa, sifted
Pinch salt flakes
150g Haigh's Dark Chocolate Pastilles, chopped
1 cup (160g) almonds, roughly chopped

Topping

¼ cup (40g) almonds, roughly chopped
¼ cup (160g) dried cranberries, roughly chopped
50g Haigh's Dark Chocolate Pastilles, roughly chopped

Method

1. Place fruit in a bowl and pour over juice and brandy, stirring to combine. Cover and leave to stand overnight.
2. Preheat oven to 150°C (130°C fan-forced). Lightly grease and line a deep 21cm round cake tin with two layers of baking paper, bringing the sides 5cm above the tin.
3. Place butter, sugar, zests and spices together in bowl of an electric stand mixer, beating mixture until light and fluffy. Add

- eggs, one at a time, beating well between each addition. Add marmalade, stirring to combine.
4. Add flour, cocoa and salt to egg mixture, stirring to combine. Add soaked fruit, chocolate and almonds, stirring until well combined. Spoon mixture into prepared cake tin.
5. In a small bowl combine topping ingredients, stirring to combine. Sprinkle over top of cake mixture and bake in preheated oven for 3 hours or until a skewer comes out of the centre clean.

Note: to make this cake gluten-free, simply substitute plain flour for plain gluten-free flour.

