



BLACK CHRISTMAS CAKE RECIPE



Lynn Jacque



BLACK CHRISTMAS BLACK CAKE

Dry fruit ingredients

1b Dark raisins
1b Golden raisins
1b Apricot
1b Prunes
1b Cranberries
1b Dates
1b Mixed fruits
1b Sultanas
1b Currants
Green cherries
Red cherries

Method to stew fruits

Stew fruits in a large pot on stovetop using the alcohol of choice below. Use enough rum or wine to cover the amount of dry fruits in the pot. Use low heat. The fruits only need to be steamed and not cooked. Cover the fruits and let sit until cool. If you are using the same day the fruits can stay in the pot. If you are not using the same day transfer to an airtight container and pour rum or wine to cover. Options: you may choose to blend the fruits to chop the fruits if you want a less chunky cake.

Note: Use whatever combination of dry fruits you can find.

Alcohol

Rum (use your favorite brand or what you can find)
Cake Wine Mix or Ruby Rich Wine or close substitute

Other liquid ingredients

2 bottles of JCS or Grace Browning 5 Floz (118 ml)
Angostura bitters

Other dry ingredients

4 cups flour
2 cups white sugar
Half-cup brown sugar
6 tsp baking powder
10 eggs
4 sticks of butter
1 tsp salt

Spices

1 tsp Cinnamon
1 tsp Nutmeg
1 tsp Cloves
1 tsp ground ginger

1 tsp all spice
2 tsp Vanilla
2 tsp Almond
2 tsp Rum
Lemon zest for eggs

Method

1. Sift the flour, add the baking powder, the salt and all dry spices to the flour, and mix well.
2. Cream butter and white sugar and brown sugar.
3. Mix the eggs, zest, and essences in a separate bowl. Add the egg mixture to batter mixture in equal batches and mix well.
4. Add 4 dashes of angostura bitters and the two bottles of browning to the batter mix until color evenly distributed.
5. Then add flour in three equal batches. (Your batter will have sufficient liquid to add flour without using more liquid. If you think you need more liquid to mix in the flour, use a cup of rum or wine or water. You will be adding more liquid when you put in the fruits next.
6. Add fruits to mixture and mix with a spoon. (Add fruits to your personal taste. About 6 cups of fruit will be sufficient for this 4 cups of flour recipe. But you can add 8 cups for a richer and denser cake.
7. Prepare tins by lining bottom with parchment paper. (Tip, you can use the butter wrappers to line tins).
8. Bake on a slow low fire at 220 or 225 degrees Fahrenheit for 3 hours.
9. This recipe will yield about 2 eight-inch cakes (e.g. 8 X 3 Fat Daddio's cake tin).