

♥ LOVATT ♥  
CHRISTMAS  
CAKE

I N G R E D I E N T S

150 mls brandy..  
100 grams candied peel  
100 grams flaked almonds  
1kg dried fruit cake mix.  
100 grams glace cherries  
200 grams soft brown sugar  
250 grams cake flour..  
4 large free range eggs  
250 grams unsalted butter

P R O C E S S

1. Pour fruit, cherries, candied peel into bowl with 125ml brandy, cover and leave to soak overnight.
2. Cream butter and sugar, add eggs one at a time.
3. Sift flour and mix into creamed mix.
4. Mix in fruit.
5. Bake at 150 degrees for 3 hours.
6. Dose with brandy once cooked.
7. Wrap in foil and dose weekly.

