

CWA Christmas Cake

No one knows classic bakes quite like the legendary ladies of the Country Women's Association (CWA). So when you're in need of the perfect boiled fruit cake recipe for Christmas, look no further – the CWA has you covered.

Ingredients:

- 225g Woolworths Australian Butter Unsalted, at room temperature, chopped
- 1 cup (250g) firmly packed dark brown sugar
- 1 1/2 cups (240g) sultanas
- 1 1/2 cups (255g) raisins
- 1 cup (190g) chopped dried figs
- 1 cup (250g) chopped red glacé cherries
- 1/2 cup (85g) mixed peel
- 3/4 cup (120g) whole blanched almonds, plus 1/3 cup (55g) extra, to decorate
- 1 1/4 cups (310ml) brandy, plus 1/4 cup (60ml) extra to brush
- 3 tsp mixed spice
- 1/2 tsp each ground cinnamon and ground ginger
- 1/4 tsp freshly grated nutmeg
- 170g each self-raising flour and plain flour
- 1 tsp bicarb soda
- 4 large eggs, at room temperature
- Marmalade, warmed, to brush (optional)

Instructions:

- 1.**Preheat oven to 180°C/160°C fan-forced. Grease base and side of a 22cm x 8cm deep round cake pan and line with baking paper, **extending paper 3cm above edge of pan.**
- 2.**Place butter, sugar, dried fruit, nuts, brandy and spices in a large saucepan over medium heat. Bring slowly to a simmer, stirring constantly until sugar dissolves, then simmer for 3 minutes, stirring occasionally. Transfer mixture to a large heatproof bowl and set aside at room temperature for 30 minutes to cool.
- 3.**Meanwhile, sift flours, bicarb and a pinch of fine salt into a large bowl. Whisk eggs in a medium jug until well combined. Add fruit mixture to the flour mixture and mix until almost combined then add the egg and stir until well combined.
- 4.**Spoon batter into prepared pan and level surface with a spatula. Use the extra whole blanched almonds to decorate top, lightly pressing into surface of batter.
- 5.**Bake for 65 minutes or until cooked when a skewer inserted in centre comes out with a few crumbs. While the cake is still warm, brush the extra brandy evenly over the warm cake, making sure it reaches the edges (this helps to preserve the cake). Set pan on a wire rack and allow the cake to cool completely in pan, then brush top with warmed marmalade, if desired, to glaze.
- 6.**When ready to serve, you can wrap cake with a festive ribbon and glaze top with more warmed marmalade, if desired.