

R e c i p e

# DUNDEE CAKE



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Recipe: **DYUTIMA JHA**

## Ingredients

- 115g Mixed nuts (cashews, walnuts, almonds), chopped
- 170g seeded raisins, chopped
- 170g currants
- 50g glace cherries, chopped
- 50g blanched almonds, sliced in half
- 60g mixed peel, chopped
- Zest of 1 lemon, finely grated
- 225g plain flour
- 170g butter
- 1 tsp baking powder
- 115g caster sugar
- 1 tsp cinnamon powder
- 1 Tbsp honey
- 5 Tbsp milk
- 3 large eggs



### SERVING

Makes 1x18cm cake - 8 to 10 servings



### CATEGORY

Dessert



### ISSUE

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- STEP 1** Preheat the oven at 180°C.
- STEP 2** Grease and line a 18cm round cake tin with baking sheet.
- STEP 3** Sift flour and baking powder together.
- STEP 4** Beat butter, sugar and honey for several minutes till light and creamy.
- STEP 5** Add one egg at a time, beating well each time.
- STEP 6** Gently fold the flour, milk, nuts, fruit, cinnamon powder and lemon zest.
- STEP 7** Pour the mixture into the baking tin and line the top with blanched almonds in a radial pattern.
- STEP 8** Lower the oven temperature to 160°C and bake for 10-15 minutes. Further lower the temperature to 120°C and bake for 90-120 minutes. After 45 minutes, keep checking the doneness by inserting a toothpick or metal skewer in the center. When done, the skewer should come out almost clean. Do not overbake so the center is soft. If necessary, cover the top with a metal tray to avoid excessive browning.
- STEP 9** Cool for 10-15 minutes before releasing on cooling rack.