

Twelfth Night Cake



12th night cake was celebrated, in some places, with far more feasting and festivities than Christmas itself. Traditionally, a special cake containing a dried bean was served, and whoever found it would have good luck in the coming year. This is a rich fruit cake, which could be made for any special occasion.

25 to 30 slices

Ingredients

- 3 sticks/ 12oz of butter
- 1 2/3 cups/ 12oz of sugar
- 6 eggs, beaten
- 5 tablespoons Brandy
- 2 ¾ cups/ 12oz flour
- 1 tsp ground allspice
- 1 tsp ground ginger
- 1 tsp ground coriander
- 1 tsp ground cinnamon
- ½ lb. of raisins
- ½ lb. of Golden Raisins (sultanas)
- ½ lb. of currants
- ¼ cup/ 2oz of almonds chopped

Method

1. Grease a deep 10-inch round cake tin and line the base and sides with greaseproof paper.
2. Cream the butter and sugar together until pale and fluffy. Gradually add the eggs and then the Brandy, beating well after each addition.
3. Fold in flour, spices, fruit, and nuts.
4. Turn into the prepared tin and level the surface.
5. Bake at 300F for 2 ½ hours or until firm to the touch. Cover with greaseproof paper halfway through cooking if the cake browns too quickly.
6. Leave to cool in the tin for 30 minutes, then turn out and cool completely on a wire rack.