Sweet & Spice MAKES ALL THINGS THE PROPERTY OF THE PROPERTY OF

STAINED GLASS WINDOW CAKE
RECIPE



STAINED GLASS WINDOW CAKE

FROM THE SOURCE

100g glacé red cherries 100g glacé green cherries 100g glacé pineapple, cubec 4 glacé figs, cubed 160g mixed citrus peel 10 medjool dates (seeded and halved) 130g organic Brazil nuts 30g finely chopped uncrystallised ginger 140g blanched almonds (or walnuts) 160g organic plain flour 1tsp mixed spice 110g organic raw sugar

EXTRA

4 eggs

1tbs brandy or apricot jam (plus extra for glazing)

METHOD

Preheat oven to 140°C (fan forced). Prepare a loaf tin by greasing the sides and lining with baking paper.

Combine all the fruit and nuts

Mix through sifted plain flour and mixed spice.

In a separate bowl, whisk the eggs with the raw sugar. Add the brandy or apricot jam. Stir until combined.

Press the mixture very firmly into the loaf pan. It needs to be packed very tightly so that it holds together after baking.

Cook in a very slow oven at 140°C for between 1 ¼ to 1 ½ hours. You may need to turn the oven down a little bit half way through.

When cooked, glaze the top with a combination of apricot jam and a bit more rum or brandy. Put some paper over the top and let it cool in the tin.

Store in the fridge in an airtight container but bring to room temperature before slicing and serving.

Present in a loat tin, decorated with glace truit, as a beautitul gitt.

TIP

The combination of glacé fruit and nuts can be changed to suit your taste. Just be sure to keep them in large chunks to get the stained glass effect.