

# Bake it a Homemade Christmas

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## STAINED GLASS WINDOW CAKE RECIPE



the source  
BULK FOODS

# STAINED GLASS WINDOW CAKE

## FROM THE SOURCE

100g glacé red cherries  
100g glacé green cherries  
100g glacé pineapple, cubed  
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  
1 tsp mixed spice  
110g organic raw sugar

## EXTRA

4 eggs  
1 tbs 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 1¼ to 1½ 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 loaf tin, decorated with glacé fruit, as a beautiful gift.

## 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.