

Stir Up a Christmas Cake

*Stir up, O Lord the wills of your faithful people;
That we, plenteously bringing forth the fruit of your good works
May by you be plenteously rewarded;
Through Jesus Christ our Lord. Amen*

Archdeacon Carol's Stir Up Christmas Cake recipe:

Ingredients:

500g Boiled Mixed Fruit (represents Giving / Talents / gifts)
250g Butter / Margarine (represents Caring / sharing)
400g Sugar (represents Joy and Happiness)
Mixed spice / nutmeg (represents Holiness / treasures)
Cherries (represents Kindness)
3 Eggs (represents Hope / New Birth)
500g Flour (represents Love / Friendship)
Milk (represents Faith / Strength)

Method:

1. Boil up the mixed fruit in a saucepan for 5 mins.
2. Use a colander to remove the water and add the fruit to a large mixing bowl.
3. Add the butter cut up into small cubes, stir until melted.
4. Add sugar and stir.
5. Add 2 teaspoons of spices and cherries.
6. Add 3 eggs seperately and stir in well.
7. Add flour gradually and keep stirring until a consistent mixture.
8. Add milk to mix and stir.
9. Bake in a lined, square 8-inch cake tin for 1 hour 30 min, at 150 - 180 C / gas mark 2 - 3 depending on type of oven.
10. When cool, cover and place in a sealed tin to mature.
11. Ice with marzipan and white icing, decorate as preferred.

Cook along with Archdeacon Carol by watching the video on the Diocese of Derby website.

