



Proper Dundee Cake

Ingredients

800g mixed sultanas, currants, raisins
100ml Scottish whisky
225g unsalted butter
grated zest of 2 oranges
2tbsp black treacle
225g light soft brown sugar
5 eggs
300g plain flour
pinch of sea salt
100g ground almonds
3 tbsp bitter orange marmalade
50g whole blanched almonds

Method

- In a large bowl, soak the fruit in the whisky and treacle overnight
- Warm the oven to 170C / Gas 3
- In a large bowl beat the butter and orange zest to a cream
- Add the sugar and beat until light and creamy
- Add the eggs one at a time and 1 spoonful of flour with each egg, beat
- Add the rest of the flour and the salt
- Add the ground almonds, whisky soaked sultanas and the marmalade
- Spoon the mixture into a lined 20cm round tin
- Arrange the almonds in concentric circles on the top

Cairnbaan kitchen

- Bake in the oven for approximately 1 and half hours but check after 1 hour and cover the top with foil if it is browning too much
- After cooling, eat immediately or wrap in greaseproof paper and store in an airtight tin. This cake will stay fresh for 6 weeks.