

Gill's Gourmet Gallery

Simnel Cake for Easter

Ingredients:

200g soft brown sugar
200g softened butter
4 eggs
225g self raising flour
225g sultanas
110g cherries
100g raisins
2 tablespoons candied peel
Zest of 1 orange
Zest of 1 lemon
3 teaspoons mixed spice.
500g marzipan
1 tablespoon marmalade
1 egg white (egg wash)

Method:

Cream together the butter and sugar until light and fluffy. Add 1 egg at a time beating the mixture. If the mixture curdles add a little flour. Sift flour and mixed spice into a separate bowl. Add a little at a time to the egg mixture and beat. Once combined stir in the sultanas, raisins, cherries, candied peel and zests. Roll out 200g marzipan and using the base of a loose bottomed 20cm cake tin, cut out a circle of marzipan to fit inside the tin. Grease the cake tin. Spoon half of the cake mixture into the tin. Place the circle of marzipan onto the mixture. Now add the remaining mixture on top of the marzipan disc and spread evenly. Place the cake into a pre heated oven 160C fan and bake for 2 hours. Remove from the oven and cool completely in the tin. Lift the cake onto a heat resistant plate. Roll a second circle of marzipan using 200g marzipan. This circle should be larger than the first, 26cm. Pleat the marzipan, 11 pleats, around the edge of the circle. Spread a little marmalade onto the cake to help the marzipan stick. Place the marzipan circle on to the cake. Make 12 marzipan balls and place 11 around the cake and one in the centre. Brush with egg wash and place under the grill to brown. Decorate with seasonal decorations.

