



prep: 25 mins | cook: 1 1/2 - 2 hours | total: 2 hours, 25 mins

Ingredients:

- 6 oz (175 g) softened butter, plus extra for greasing
- 6 oz (175 g) light brown sugar (soft)
- 3 tbsp orange marmalade
- 3 eggs, beaten
- 8 oz (225 g) self-rising flour
- 1 oz (25 g) ground almonds
- 1 heaped tsp ground mixed spice (alternative: pumpkin spice)
- 14 oz (400 g) mixed dried fruit
- 3 oz (75 g) glacé (candied) cherries, halved
- 2 tbsp whisky or milk
- 1 1/2 oz (40 g) blanched almonds to decorate
- 1 tsp super-fine sugar to decorate (optional)

Instructions:

- Preheat the oven to 300F/150C. Line 8-inch springform cake pan with parchment paper and grease lightly with butter.
- Beat the butter and soft light brown sugar in a food processor for 3–4 minutes, or until very light and fluffy.
- Add the marmalade and mix for a few seconds. Slowly add the eggs, one at a time, beating well after each addition.

Dundee Cake Instructions (cont.):

- Add the flour, almonds and spices to the batter. Mix slowly until well combined, then stir in the mixed dried fruit and cherries with a large metal spoon. Add the whisky or milk and mix until well combined.
- Spoon the mixture into the cake tin, smooth the surface and carefully arrange the blanched almonds in circles on top.
- Bake for 1½–2 hours, or until well risen, firm and golden-brown. (Test the cake by inserting a skewer into the center. If the skewer comes out clean, the cake is done.)
- Leave the cake to cool for 10 minutes, then remove from the tin, peel off the lining paper and set aside to cool on a wire rack. Sprinkle with granulated sugar. Store in airtight container and eat within 4–5 days.