

LE CREUSET 3-PLY STAINLESS STEEL 28cm SAUTEUSE

Festive Celebration Fruit Cake

Perfect for a festive celebration or special occasion this delicious cake includes crushed pineapple to enhance the flavour and has the most wonderful, even, moist texture created by baking in Le Creuset 3-ply Stainless Steel.

Preparation time: 15 minutes

Cooking time: 3½ to 4 hours

INGREDIENTS

2kg mixed dried fruit
4 x 425g cans crushed pineapple, drained
200g glacé cherries, halved
500g butter, softened
700g soft brown sugar
3 teaspoons mixed spice
Pinch of salt
3 teaspoons bicarbonate of soda
600g plain flour
8 eggs, beaten
50g blanched almonds and 100g glacé cherries to decorate

Spiced Snowflake Biscuits (to decorate the cake)

100g butter
100g sugar
1 teaspoon vanilla essence
1 teaspoon mixed spice
Pinch of salt
250g plain flour, extra for kneading
1-2 tablespoons milk
Snowflake cookie cutters, varying sizes

Cake Decoration

Snowflake biscuits, different sizes
Icing sugar
Rosemary sprigs
1 orange
Gold edible glitter

METHOD

Preheat oven to 160°C / Fan 150°C / Gas Mark 3

1. Grease the Sauteuse with a small piece of butter and line the base with baking

parchment.

2. In a large glass bowl place the fruit, pineapple, cherries, butter, soft brown sugar and mixed spice. Microwave on high power for 5 minutes.
3. Mix well and add the remaining ingredients. Mix again.
4. Place the mixture in the lined Sauteuse and spread evenly inside the pan.
5. Arrange the blanched almonds and glace cherries on the top.
6. Bake just below the centre of the pre-heated oven for 3½ to 4 hours or until a skewer comes out clean.

Spiced Snowflake Biscuits

Preheat the oven to 200°C / Fan 180°C / Gas Mark 6

1. Cream together the butter, sugar, vanilla, mixed spice and salt until light and fluffy.
2. Using your fingertips, rub in the flour to make a sandy-like, crumbly texture.
3. Add a dash of milk (no more than a tablespoon at a time) and bring the mixture together using a wooden spoon to form a soft dough.
4. Knead the dough just a couple of times before turning out onto a well-floured surface.
5. Roll out the dough to approximately the thickness of a £1 coin. Cut out cookies of varying sizes and place on a lined or non-stick baking tray using a palette knife - at least 4 of each sized cookie is a good start.
6. Bake in the oven for 8-10 minutes until golden - the cookies will firm up as they cool.

Decorating the Cake

1. Sprinkle a selection of different sized snowflake biscuits with a little icing sugar. Position them in a wreath-like fashion around the edge of the cake, placing the larger ones down first and layering with the smaller sizes. To fix in place, put a little icing sugar loosened with a small amount of water onto the biscuit base. This is a great edible glue.
2. Entwine approximately 4 sprigs of rosemary in with the biscuits.
3. Slice the orange thinly and cut each slice into 2 to create semi-circles. Evenly distribute the pieces around the wreath before sprinkling everything with a little edible glitter.

Cook's Notes

- If you do not have a microwave place the first 6 ingredients into the Sauteuse (before you prepare it for the cake) and heat gently until the mixture has melted and continue from Step 4.