

Cook with Stanley!

CHRISTMAS DELIGHTS

There are many recipes for the classic Christmas cake. This recipe is taken from our 'Cook with Stanley' cookbook authored by Eunice Power from Powersfield House, Dungarvan. If you enjoy a traditional rich fruit cake for Christmas it will need about a month to mature, so try to make it this weekend. If you don't get a chance to use it over Christmas, is a wonderful treat to look forward to with a cup of tea in the New Year. Another indulgent treat is our bread and butter pudding

which is something that children might prefer to Christmas cake!

This recipe was created for cooking on a Stanley Brandon cast iron cooker so you will need to tailor this to your own conventional, fan or gas ovens. With double ovens and hotplates that offer every function you need to indulge your passion for good food over the holidays, the Stanley Brandon really comes into its own over the festive season.

Stanley Christmas cake

This is a deliciously rich traditional Christmas cake recipe and the Stanley's even heat ensures that it is mouthwateringly moist.

Line a 10 inch/25cm round cake tin or a deep 9 inch/23 cm square, with greaseproof paper. Heat oven to 140°C. Weigh the currants, sultanas, raisins, cherries and mixed peel into a bowl and pour over the whiskey and soak overnight. Sieve together the flour, mixed spice and ground nutmeg. Place all the ingredients in a large bowl and beat together using a wooden spoon until well mixed (about 5 minutes). Place the mixture into the prepared tin and smooth the top with a wet tablespoon.

Bake in the pre heated Stanley for 5-6 hours. Check at intervals after 3 hours, as ovens tend to vary slightly. Cover the cake with double greaseproof paper for the last 1-2 hours, to prevent the cake from becoming too brown on top. Test the cake carefully using a skewer before removing (when the skewer comes out clean the cake is fully cooked).

Leave the cake to cool in the tin overnight, turn out and remove the papers, and then wrap when completely cold in double greaseproof paper, then in foil and store in a cool dry place

Ingredients Christmas cake

12oz/350g butter at room temperature	5oz/150g mixed cut peel	½ level teaspoon ground nutmeg
12oz/350g dark brown sugar	5oz/150g chopped almonds	3oz/75g ground almonds
1lb/450g currants	Grated rind of 2 lemons	7 medium size free range eggs
12oz/350g sultanas	Grated rind of 1 orange	3 tablespoons of whiskey
12oz/350g raisins	15oz/425g plain flour	
5oz/150g glacé cherries, halved	1½ level teaspoons mixed spice	



To Decorate the Cake:

1. Place the cake on a foil board or cake plate.
2. Dust your hands and the work surface with a little icing sugar and knead the marzipan until soft.
3. Roll out half the marzipan to fit the top of the cake and roll out the rest in strips to fit around the sides of the cake.
4. Brush the cake all over with the warmed apricot jam and then place the marzipan on top and around the cake.
5. Cover the cake with a clean tea towel and then leave in a cool place for at least one day.
6. To make the icing, lightly whisk the egg whites adding the sugar at intervals. Beat well until the icing reaches soft peaks. Add the glycerine if using and the lemon juice.
7. Spread icing all over cake either flat iced using a clean ruler or by forming soft peaks. Decorate with Christmas ornaments.

Ingredients to decorate the cake

200g/7oz marzipan	600g/1lb 5oz icing sugar, sieved
1-2 tbsp apricot jam, warmed	11/2tsp liquid glycerine - optional
Royal Icing	1 tbsp lemon juice
3 egg whites	

Irish Bread and Butter Pudding

Children will love this pudding. You can use margarine instead of butter but we find using butter makes it richer. This recipe can be made in so many ways.

Remove the crusts from the bread. Butter each slice on both sides and cut into quarters. Use some of the butter to grease an oven-proof dish. Cover the base of the dish with one layer of bread triangles. Sprinkle some of the sultanas on the bread with a little nutmeg or cinnamon. Repeat with another layer of bread, sultanas and spice, finishing with a layer of bread with the buttered side up.

Beat the eggs with the milk and sugar and pour over the bread layers. Let it sit for half an hour so that the bread soaks up the liquid. Bake at 180°C/ 350°F/ Gas 4 for about half an hour or until golden and puffy.

Serve with warm custard and/or vanilla ice cream.

Ingredients

8 slices white bread	50g (2oz) granulated sugar
30g butter	50g (2 oz) sultanas
450ml (3/4) pint of full-fat milk	Ground nutmeg or cinnamon
2 eggs	



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