

CHRISTMAS CAKE RECIPES

THIS WEEK I will pass on some Christmas cake recipes. As they say: never put off until tomorrow that which you can do today! It's as well to do as much baking as you can before the big day as you will find your time will be taken up with last-minute shopping and presents for the family.

OLD FASHIONED CHRISTMAS CAKE

- 12 ozs. brown sugar
- 6 eggs
- 12 ozs. Stork margarine
- 6 ozs. candied peel
- 2 ozs. chopped almonds
- Finely grated rind 1 lemon
- 12 ozs. currants
- 1 lb. sultanas
- 1 lb. raisins
- 4 ozs. cherries (quartered)
- 1 lb. plain flour and 2 level teaspoons mixed spice, sieved together.
- 1 glass whiskey

Size of tin: A deep 10-inch round tin.

Cream the margarine and sugar until light and fluffy. Add eggs one at a time, beating well between each addition. Add a little sieved flour with each egg after the first.

Fold in the flour and spice, alternating with prepared fruit, nuts and lemon rind. Lastly stir in the whiskey.

Place the mixture in prepared tin, then place tin in centre of pre-heated oven and bake for 5½ to 6 hours. Check at intervals after 3 hours as ovens tend to vary. Cover with foil or brown paper if necessary. Test before removing from the oven.

When baked remove tin from the oven, allow the cake to cool in the tin. Turn out carefully. Wrap in double greaseproof paper and then in foil.

CHRISTMAS CAKE

- 8 ozs. butter
- 4 ozs. castor sugar
- 4 ozs. brown sugar
- 6 medium eggs
- Juice of 1 lemon
- 10 ozs. plain flour
- 12 ozs. sultanas
- Rind of 1 lemon
- ½ oz. mixed spice
- ½ oz. ground almonds
- 1 oz. warm honey
- 12 ozs. currants
- 2 ozs. mixed peel
- Half glass Irish whiskey

Line an 8-inch round tin smoothly with brown paper. Brush lining with melted butter. Pre-heat oven to 350°F, gas mark 4.

Beat butter till soft. Gradual-

ly beat in sugars, beat until fluffy. Grate in the lemon rind, stir in the spice, beat in the eggs one at a time, beating well between each addition. Stir in the lemon juice and almonds and honey. Sift the flour and fold into the mixture, then fold in currants, sultanas, mixed peel and whiskey.

Place mixture in prepared tin. Bake on middle shelf of oven until dry in centre when tested with heated skewer in about 2½ hours. Remove to wire rack. Leave until cold. Wrap in greaseproof paper and foil.

GRANNY'S CHRISTMAS PUDDING

- 4 ozs. seedless raisins
- 8 ozs. currants
- 4 ozs. chopped mixed peel
- 1 teaspoon salt
- 1 teaspoon mixed spice
- 1 tablespoon treacle
- 1 oz. grated carrot
- 6 tablespoons stout
- 6 ozs. soft brown sugar
- 8 ozs. shredded suet
- 4 ozs. chopped stoned raisins
- 8 ozs. sultanas
- 3 ozs. S/R flour
- 1 teaspoon grated nutmeg
- Grated rind 1 lemon
- Grated rind 1 orange
- 3 medium eggs
- 5 ozs. soft breadcrumbs
- 2-3 tablespoons brandy.

Grease two 1½ pint basins, dust with flour and shake out surplus flour. Grease two rounds of greaseproof paper for covering each basin (4 rounds altogether).

Mix the seedless raisins in a large basin. Stir in remaining fruit and peel. Sift the flour with the salt and spices into another large basin. Stir in the fruit mixture. Mix the treacle with the lemon and orange, rinds and carrots. Beat eggs thoroughly. Stir into the treacle mixture then add the stout and beat well.

Stir the breadcrumbs, sugar and suet into the flour and fruit mixture, add stout mixture. Stand overnight in a cool place.

Next day stir in the brandy, dividing equally between the prepared basins when the mixture should come to within ½ inch of the rims. Cover each with prepared rounds of grease-

Noel Coyne, Drogheda, County Louth, and Mairead Beckett, St. Mary's Crescent, Westport, who were married in Westport.

Pic: Frank Dolan

COOKERY CORNER



by

SARAH O'FLAHERTY

proof paper. Tie on securely, cover each with a cloth and tie the ends over the top to provide 'handles' for lifting the puddings from the pan.

Steam for 6 hours, then remove and leave till cold. Remove the covering and wipe the basin dry. Re-cover as before with greased paper and dry pudding cloths. Store in a cool dry place. When required steam for at least 2 hours. Unmould it onto heated dish. Dredge with castor sugar and plant a sprig of holly in the top. Serve with brandy or rum butter.

When pudding is required for adults only, remove holly at table and pour all over it a couple of tablespoons heated whiskey—and set a match to it.

SEEKING ADVICE?

Should anyone have any queries about their Christmas baking or need any advice, please write to me care of the 'Cennacht Telegraph' or call to see me any Saturday afternoon at Sheeba's Kitchen in Rush Street, Castlebar.

SUMMERTIME MALL WAS 'DREADFUL'

THE condition of the Mall—Castlebar's town centre—was described as 'dreadful' during the summer months at a meeting of the urban council.

Mr. John Hamrock said if officials did not ensure that work—under their noses at the Mall—was carried out, how could they attend to jobs in other parts of the town?