

BAKING  
WITH  
MOTHER  
CHRISTMAS

*Festive Recipes*

FROM THE  
*Lapland*  
ELVEN WORLD





# Christmas Present Cake



Approx time: 60-90 minutes (plus cooking/cooling time)  
Makes: 20x20cm square cake

## Ingredients

### Tea cake

- 250g sultanas
- 250g raisins
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 2 oranges, zest and juice
- 450ml hot nettle tea or green tea
- 350g self raising flour
- 300g light soft brown sugar

### Decoration

- 400g golden marzipan
- 50g marmalade
- 750g white fondant
- 100g green fondant
- 100g blue fondant

## Equipment

- Large bowl and spatula/  
wooden spoon
- 20cm square sided cake tin
- Rolling pin
- Cooling rack
- Serving plate/cake board
- Pastry brush
- Small sharp knife



## Method

In a large bowl mix the sultanas, raisins, ginger, cinnamon, orange zest and juice and pour over the hot brewed tea. Leave to soak for 4-6 hours or overnight.

Preheat the oven to 180°C fan (160°C fan). Line a 20cm square sided tin with greaseproof paper.

Add the eggs, flour and sugar to the bowl with the soaked fruit and spices and stir well until everything is combined. Spoon the mixture into the prepared cake tin and bake for 1 and a half hours. Leave to cool in the tin for 10-15 minutes before transferring to a cooling rack to fully cool.

Split each colour of fondant icing into 2 balls. Using your hands, roll each ball into long 30cm cylinders. Line the fondant up with alternating colours and gently press together to create one big cylinder. Twist the cylinder like a rope to get a twirly effect and then roll in on itself to create a ball. Gentle squeeze together and wrap in greaseproof until ready to use.

Place your cooled cake on a serving plate or cake board. Heat the marmalade in the microwave for 10-15 seconds, or until slightly runny. Brush the top and sides of the cake with marmalade.



Continued overleaf



# Christmas Present Cake

Continued



## Method

Lightly dust your surface with icing sugar and roll out the marzipan to 3mm thick and gently lay it over the cake. Using your hands press the marzipan around the edges. Using a small sharp knife cut the marzipan around the bottom of the cake to create a sharp edge.



Lightly dust your surface with icing sugar and roll out the coloured fondant to 4mm thick. Brush the marzipan with water and gently lay the fondant over the cake, repeating the process to cover the cake, reserving the fondant scraps.

Re-roll the fondant scraps and knead together to create one block colour. Roll it out into a long oblong and cut strips about 2-3 cm wide. Place two strips across the cake to create a crossed ribbon and stick down with water.



Cut to shorter strips, about 10cm to create the end of the bow and stick onto the cake. Create the bow with two 20 cm strips, folding them to create two separate loops, propping each one up with some scrunched up kitchen paper. Finally cut one short 5cm piece to cover the middle and to complete the bow. Leave the paper in for 30-40 minutes until the fondant has dried and stands up on its own. To make your present extra festive decorate with some edible glitter, holly decoration and a candy cane.

