

## CRANBERRY & WHITE CHOCOLATE CHRISTMAS CAKE



 Makes 20cm round cake

 Prep Time 30 minutes

 Cook Time 2 - 2 ¼ hours



### INGREDIENTS

- 4 x 150g pkts **Cinderella Dried Cranberries**
- Zest and juice from 1 orange (½ cup juice)
- 225g butter, softened
- 1 cup tightly packed soft brown sugar
- 4 eggs
- 1 ½ cup flour
- 1 tsp **Gregg's Ground Cardamom**

### METHOD

1. Preheat oven to 150°C (conventional bake). Line a 20cm x 10cm deep round cake tin with 2 layers of brown paper\* and one layer of baking paper to the base and sides of the tin.
2. Place the **Cinderella Cranberries** into a mixing bowl. Add the orange zest and juice and stir to mix. Set aside.
3. Beat together butter and brown sugar in a large mixing bowl until pale and

- 1 tsp baking powder
- ¾ cup ground almonds
- 125g white chocolate, chopped into small pieces
- 1 - 2 Tbsp Cointreau or brandy (optional)

***White Chocolate Drip Glaze:***

- 250g white chocolate

***White Chocolate Bark:***

- 125g white chocolate
- ¼ cup slivered almonds, toasted
- ¼ cup **Cinderella Dried Cranberries**

creamy. Add the eggs one at a time beating well after each addition.

4. Sift flour, **Gregg's Ground Cardamom** and baking powder into the creamed mixture. Add ground almonds and stir to mix. Stir in the cranberry mix and white chocolate.
5. Spoon into the prepared tin. Using the back of the spoon smooth out the top of the cake. Bake for approximately 2 ¼ hours or until a skewer inserted into the middle of the cake comes out clean. Cool in the tin. If wished, after 15 minutes, pour 1-2 Tbsp of Cointreau or brandy over the top of the cake.
6. Once the cake has cooled completely wrap in baking paper. Store in an airtight tin.

***White Chocolate Drip Glaze:***

1. Chop the chocolate into small pieces. Place in a microwaveable bowl. Heat on high for 20 second bursts until chocolate is melted. Stir until smooth.
2. Place the cake, on a cake rack. Brush off any crumbs.
3. To create the chocolate drip, drop tablespoons of the melted chocolate around the edge of the cake. Using the back of the spoon gently push some of the chocolate over the edge of the cake to allow the drips to run. You can push more (or less) of the chocolate over the edge to create uneven lengths of drip. Continue until you have gone around the perimeter of the cake. Spoon the remaining melted chocolate into the middle of the uncovered cake and spread it out evenly on the top. Allow the chocolate glaze to set in a cool place. If necessary, put it in the fridge to allow it to set. Decorate the top with white chocolate bark, brushed with a little gold dust if wished. Alternatively decorate as wished.

***White Chocolate Bark:***

1. Melt the white chocolate as was done for the chocolate drip glaze. Mix through toasted slivered almonds and cranberries. Spread the mixture onto a baking paper lined tray. Refrigerate until set. Break into small pieces.

## TIPS

- \* The brown paper acts as an insulator to stop the cake burning during the cooking process. If you don't have brown paper you can use newspaper to wrap the outside of the cake tin, as well as the bottom of the cake tin, which also acts as an insulator. To do this, stand the cake tin on 4-5 sheets of newspaper (minimum), then bring newspaper around the side of tin and secure with string. Cut the newspaper down to the height of the cake tin. Then line the inside of the cake tin with 2 layers of baking paper.
- This cake can be made gluten free, check out our recipe [here](#).
- The un-iced cake will keep for a month but once glazed should be eaten within a couple of weeks.
- Replace the white chocolate drip glaze with glazed fruit and nuts:
  - Place 1 cup of whole blanched almonds on a baking tray and place in a preheated 200°C oven for approximately 5 minutes until the nuts are golden. Remove from the oven and cool.
  - Place 1 cup **Cinderella Cranberries** in a bowl with the almonds.
  - Heat and stir ½ cup apricot jam and 2 Tbsp water until boiling. Allow to boil for 1 minute or until reduced by 25%. Remove from heat and strain through a sieve to remove any apricot pieces. When cool pour over the fruit and nuts and mix to glaze.
  - Place the cake on a board or flat surface. If the top is uneven, trim with a sharp knife to make a flat surface. Spoon the glazed fruits and nuts over the top of the cake to decorate. Stand to allow the topping to stick. Wrap a festive ribbon around the cake.