



The First Christmas Stocking Currant Cake Recipe



*This deliciously spiced cake falls somewhere between
a classic rich Christmas fruitcake and a moist tea cake.*

YIELDS ABOUT 12 SLICES

INGREDIENTS

Nonstick spray for greasing the pan	1/4 cup light brown sugar, packed
1 1/2 cups all-purpose flour	3 large eggs
1 teaspoon baking powder	2 teaspoons vanilla extract
1/4 teaspoon ground nutmeg	1 tablespoon freshly grated lemon rind
1/2 teaspoon cinnamon	1/2 cup golden raisins
1/4 teaspoon salt	1/2 cup dark raisins
8 tablespoons (1 stick) salted butter, softened	1/4 cup chopped dried apricots
1/2 cup sugar	1/4 cup dried currants
	1/4 cup sliced almonds, finely chopped

1. Preheat the oven to 350 °F. Spray an 8-inch springform pan with nonstick spray. Line the bottom and sides with wax paper.
2. Combine the flour, baking powder, nutmeg, cinnamon, and salt in a small bowl.
3. In a separate bowl, beat the butter and sugars together until thoroughly mixed. Add the eggs one at a time, beating well after each addition. Add the vanilla and lemon rind. Stir in the flour mixture and the rest of the ingredients.
4. Bake until a cake tester comes out clean, about one hour.
Cool in the pan, then remove and set on a plate.

*Serve with a mug of hot chocolate or mulled cider
on Christmas Eve, while hanging your stockings!*

