



What you'll need:

- ✓ 225g butter, softened (plus extra to grease)
- ✓ 225g self-raising flour
- ✓ 400g mixed dried fruit
- ✓ 2tsp ground mixed spice
- ✓ 150g light muscovado sugar
- ✓ 50g golden syrup
- ✓ 4 medium eggs
- ✓ Icing sugar, to dust
- ✓ 500g marzipan
- ✓ 2tbsp apricot jam

Method

1. *Preheat the oven to 170°C (150°C fan) and grease a 20cm round cake tin with butter and line with grease proof paper*
2. *In a large bowl, stir together flour, mixed spice and dried fruit until combined*
3. *In a separate bowl, add the butter, muscovado sugar and beat together using a handheld electric whisk until pale and fluffy, about 3min. Gradually beat in eggs, whisking after each has been added. Add flour mixture and fold everything together with a large spoon*
4. *Empty mixture into prepared tin and bake, covering with foil after 1hr of cooking, for 1hr 25min, or until cake is risen and springy to the touch. Leave to cool completely in tin*
5. *Roll out marzipan on icing sugar dusted work surface, cut to the same size as the cake tin used.*
6. *Heat the jam with a tsp of water in a small pan over a medium heat until runny. Brush the top of the cake with some jam, then lay the marzipan circle on top and gently press down to stick*
7. *Crimp the edge of the marzipan using the thumb and forefinger of one hand, and the index finger of the other. Roll remaining marzipan into balls to decorate*

