



# Easter Simnel Cake Recipe



Simnel Cake is a type of fruit cake traditionally eaten in Britain at Easter. It is much lighter than a Christmas cake and is decorated with a marzipan layer topped with eleven marzipan balls, each symbolising one of Jesus's apostles, minus Judas the traitor. The cake originated in medieval Britain when it began life as a type of yeast-leavened fruit bread made with the highest quality white flour. In fact, the word 'simnal' derives from the Latin *simila* for the finest flour. The cake developed into a type of boiled pudding in the 17th-18th centuries, then developed into its current form at the turn of the 20th century. Why not try our Simnel Cake recipe for family and friends this Easter?

## INGREDIENTS

150g sultanas  
50g currants  
50g mixed peel  
100g glacé cherries, halved  
200g muscovado sugar  
175g plain flour  
1 tsp  
125g ground almonds  
250g unsalted butter  
5 eggs  
zest and juice of 2 oranges  
2 tsp mixed spice  
1tsp almond extract  
500g marzipan  
3 tbsp smooth apricot jam

## METHOD

1. Place the sultanas, currants and mixed peel in a bowl with the orange juice and zest and 1 tbsp water. Leave to soak overnight or cover and microwave for a couple of minutes, before setting aside to cool.
2. Preheat the oven to 150°C / 130 °C fan / Gas Mark 2. Grease and line a deep 20cm cake tin with a double layer of greaseproof paper.
3. Roll out the marzipan and use the base of the cake tin as a template to cut out 2 circles of the same size. Roll the remaining marzipan into 11 equal-sized balls.
4. Put the butter and sugar together in a bowl and beat until light and creamy. Mix in 4 of the eggs together with the flour, almonds, baking powder, mixed spice and almond extract, then fold in the soaked fruit mix and glacé cherries.
5. Spoon half the cake batter into the base of the tin, then place one of the marzipan circles on top. Top with the remaining cake batter and level the top.
6. Heat the apricot jam for 20 seconds in a microwave. Brush it over the top of cake, then top with the second circle of marzipan.
7. Lightly beat the remaining egg then brush it over the surface of the marzipan. Arrange the 11 marzipan balls in a circle around the edge, then brush these with a little beaten egg too.
8. Place under a medium-hot grill for a couple of minutes until the marzipan begins to caramelise. Take care not to let it burn. Leave to cool, then decorate with an Easter-coloured ribbon of your choosing.

