



### Macadamia Christmas cake Serves 10-12.

- \* 500g mixed fruit
- \* 2 cups macadamia nuts
- \* 250g mixed peel
- \* 1/2 cup sweet sherry
- \* 250g butter
- \* 2 teaspoons vanilla
- \* 1 cup brown sugar, firmly packed
- \* 5 eggs
- \* 2 1/2 cups plain flour

#### Caramel:

- \* 1 tablespoon white sugar
- \* 2 tablespoons water

Reserve 1/4 cup of macadamia nuts for decorating cake, if desired. Have butter and eggs at room temperature. Chop mixed fruit, combine with macadamia nuts, mixed peel and sherry in large basin; mix well. Stir in warm caramel mixture. Beat butter and vanilla until combined, add sifted sugar; beat until combined. Add eggs one at a time, beating well after each addition. Add creamed mixture to fruit mixture, mix well; mix in sifted flour. Spread mixture into deep 20cm square or deep 23cm round cake tin, base and sides of tin lined with four thicknesses of greaseproof paper; level top of mixture. Decorate with reserved macadamia nuts; bake in slow oven for 2 – 2 1/2 hours, or until cooked when tested. Remove from oven, cover top tightly with aluminium foil; leave until cold. Remove cake from tin, leave lining paper intact, wrap cake securely in plastic food wrap; store in airtight container.

Caramel: Place sugar in small heavy-based pan, place over medium heat until sugar melts and turns light golden brown – do not stir. Remove from heat, add water, return to low heat, stir until any pieces of toffee are dissolved; cool to warm.