

Christmas Cake



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Infused with Dilmah Blood Orange & Eucalyptus and served with a warm, spicy caramel custard sauce.

- Sub Category Name
Desserts
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas
- Activities Name
Real High Tea

Used Teas



Silver Jubilee Blood
Orange & Eucalyptus

Ingredients

Christmas Cake



- 260g Butter
- 280g Brown Sugar
- 5g Salt
- 260g Eggs
- 260g Flour
- 200g Sponge Crumbs
- 10g Mixed Spices
- 5g Cinnamon
- 5g Ginger
- 5g Bicarb Soda
- 5g Nutmeg
- 500g Sultanas
- 200g Currants
- 300g Raisins
- 150g Apricots
- 60g Almonds, diced
- 50g **Dilmah Blood Orange & Eucalyptus**, grounded

Chocolate Dome

- 300g White Chocolate



Caramel Custard Sauce

- 120g Castor Sugar
- 700g Milk
- 150g Egg Yolks
- 55g Custard Powder
- 35g Butter

Methods and Directions

Christmas Cake

1. Pre-heat oven to 180°C.
2. Sift all dry ingredients including the grounded tea.
3. Cream butter, sugar and eggs. Fold-in dry ingredient mixture and dry fruits.
4. Pipe mixture in silicone moulds.
5. Bake for 45 mins and cool down.
6. Place chocolate dome on top of cake and pour sauce to serve.

Chocolate Dome

1. Melt white chocolate at 45°C. Pour into a silicone mould, tip the mould upside-down to empty the chocolate.
2. Place in a fridge to set for 5 mins.

Caramel Custard Sauce

1. Make caramel with sugar.
2. Bring milk to boil, deglaze caramel and gradually add egg and custard mixture.
3. Return to heat and thicken until it coats the back of a spoon. Do not boil sauce.
4. Strain mixture and add butter.



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