

Winning Recipe for the GemPack Competition 2016

Vivienne Rigley, Laois Federation has kindly shared her winning Simnel Cake recipe with us.

Easter Simnel Cake.

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#### Ingredients.

10 oz plain flour  
8 oz butter --room temperature  
8 oz light brown sugar  
8 oz sultanas  
4 oz currants  
4 oz raisins  
3 oz cherries --  
washed, dried, quartered  
2 oz mixed candied peel  
Grated rind of 1 orange  
1/2 teaspoon mixed spice  
1/2 teaspoon nutmeg

2 oz chopped almonds  
2 oz ground almonds  
4 eggs - beaten  
1/3 of the Almond Paste.

#### To make Almond Paste.

1 lb Gem Ground Almonds  
8 oz Gem Caster sugar  
8 oz Gem Icing sugar  
Few drops of Almond essence  
1 teaspoon Lemon juice.

#### To Decorate.

Apricot jam  
1 beaten egg to glaze.

#### Method.

Preheat oven to gas 2. Grease & line base & sides of 8 inch deep round tin with greaseproof paper.

Sieve flours, spice & nutmeg tog. Place all ingredients in a large mixing bowl & beat with wooden spoon until well mixed. Place half the mixture in prepared tin. Roll out 1/3 of the almond paste and place on to cake mixture. Cover with remaining cake mixture.

Bake in pre heated oven for 2.5 hours. Cover with greaseproof paper if getting too brown on top. Once baked --- leave in tin to cool.

**To make the Almond paste:** Mix dry ingredients tog. Mix liquid ingredients tog. Add enough wet mixture to dry mixture to make a firm paste. Knead well to make a smooth paste.

**Decorate:** Spread apricot jam top of cake. Shape a further 1/3 of the Almond Paste to form an 8 inch round & place on top. Shape the remaining almond paste into 11 balls & arrange around top of cake. Place under a pre-heated grill for a minute or so to lightly toast.