



**BOSCH**  
Invented for life



## Whisky Christmas Fruit Cake

### Overview

Difficulty: Medium

Servings: 6-8

Preparation Time: 10 mins

Cooking Time 20: mins

## Ingredients

### Dry Fruit Marinade

- 400g of raisin / currant
- 350g of sultanas
- 50g of glace cherries
- 100g of mix candice peel
- Half cup of single malt whisky
- Half cup of red wine

### Butter base:

- 225g of unsalted butter(room temperature but no melted)
- 225g of fine brown sugar / fine sugar
- 4 fresh egg

### Flour base:

- 225g of plain flour
- Half teaspoon salt
- 1/4 teaspoon McCormick freshly grated nutmeg

### Dry base:

- 50g of rough chopped toasted walnut

## Methods

1. Combine all the marinated dry fruit ingredients and keep it in the fridge for three weeks.
2. Place the butter and sugar into a mixer and beat it until it is pale and fluffy.
3. Sieve the flour, then fold in to the butter mixture.
4. Add in the dry base ingredients to the butter and flour mixture and gently fold in the ingredients well.

## Product Used

### Kitchen Machine Styline MUM52110

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

