

Herefordshire Cider Cake

A spicy cake that the family will love

Ingredients

1 orange
Sweet cider
4 oz (100 g) margarine
6 oz (175 g) caster sugar
2 eggs
8 oz (225 g) self-raising flour
½ level teaspoon mixed spice
½ level teaspoon cinnamon
8 oz (220 g) currants

Heat the oven to 350°F (180°C), Mark 4. Line and grease the base and sides of a 7-inch cake tin.

Method

Grate the rind from the orange and squeeze out the juice. Make juice up to ¼ pint with cider.

Cream the margarine and sugar in a bowl with the orange rind until light and fluffy. Beat in the eggs one at a time.

Sift the flour and spices together. Stir into the mixture with the currants and cider until mixed to a dropping consistency.

Turn into the tin, smooth the top and bake in the oven for about 1 hour or until the cake feels firm to the touch and a warmed skewer inserted in the centre comes out clean. Leave cake to cool in the tin for about 10 minutes before turning it out. Remove the paper and leave to finish cooling on a wire rack.

*Taken from 'Cider for All Seasons' by Mary Berry
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