

# Xmas Cake Cookies

**Makes 16**

**Hands-on Time 25 minutes plus chilling (overnight)**

**Baking Time 15 minutes**

## Ingredients

- 300g sultanas
- 40g candied peel
- 75ml dark spiced rum
- 50g glacé cherries
- 30g whole almonds
- 1 orange
- 250g unsalted butter (softened)
- 200g dark brown sugar
- 175g caster sugar
- 3 tsp almond extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tsp mixed spice
- 1/2 tsp nutmeg
- 1/2 tsp cloves
- 1/2 tsp cinnamon
- 1/2 tsp ginger
- 200g icing sugar

## Equipment

- Saucepan with lid
- Micro-grater
- Spatula
- Knife
- Freestanding mixer with paddle and whisk attachments
- Baking parchment
- Baking sheet (ideally aluminium)
- Wire rack
- Juicer
- Bowl

## Method

### 1. Prepare the Fruit

- In a saucepan, combine sultanas, candied peel, and rum. Heat over medium heat, stirring until the rum bubbles and becomes fragrant. Remove from heat, cover, and let sit for 30 minutes.
- Finely chop the cherries and almonds. Grate the zest of half the orange over the soaked fruit and stir to combine.

### 2. Make the Dough

- In a freestanding mixer, beat butter, dark brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add 2 tsp almond extract and eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, salt, mixed spice, nutmeg, cloves, cinnamon, and ginger. Mix until just combined, scraping down the sides with a spatula.
- Add the rum-soaked fruit mixture and mix for 10 seconds until evenly distributed.

### **3. Shape and Chill the Dough**

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

### **4. Bake the Cookies**

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 15 minutes.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

### **5. Make the Orange Icing**

- Squeeze 50ml orange juice into a bowl. Add 1 tsp almond extract and icing sugar. Stir until thick and smooth. Adjust consistency with more icing sugar if needed.
- Drizzle the icing over the cookies and let set.

Enjoy!