



Christmas cake in a glas

Ingredients

For 4 portions

200 g cranberrys

50 g orangeat

100 g dark chocolate

1 organic lemon

125 g chopped pecan nuts

3 tablespoons rum/orange juice

500 g flour

40 g fresh yeast

60 g sugar plus 1 tablespoon extra

125 g handwarm milk

250 g soft butter, plus 7 tablespoons extra

75 g ground almonds

2 teaspoons icing sugar

Instructions

Chop the dried fruits and pecan nuts. Finely dice the chocolate. Grate the peel of the lemon and mix with dried fruit and nuts. Mix the juice of the lemon with rum and add to the mixture. Let it soak over night.

Put flour in a large mixing bowl and create a pan in the middle. Crumble the yeast into the pan with 1 tablespoon of sugar, the warm milk and a little bit of flour from the bowl. Create a dough in the pan. Cover bowls with a tea towel and leave it to rest for appr. 20 minutes.

Now stir the whole contents of the bowl with the dough hooks of your hand mixer until it's smooth and lcomes of the bottom really easy. Knead in the dried fruit nuts and chocolate. Cover the bowl up again and leave to rest in a warm spot for another 30 minutes.

Preheat the oven to 180°C. Take 4 twist-off-glasses and grease them with two tablespoons of butter and cover them in ground almonds.

Fill the glasses to 3/4 with the dough. Then bake for 20 - 30 minutes. Melt 5 tablespoons of butter in a pan. Pour the butter over the Christmas cakes in the glasses straight after taking them out of the oven. Add icing sugar on top and seal the glasses. Cakes last for appr. 4 weeks.