



Wisdom of the Quarter

Christmas Cake Recipe



Ingredients

- 175 grams self-raising flour
- 150 grams sugar
- 150 grams butter
- 5 tablespoons milk
- 2 eggs
- 1 orange (grated rind of)

Instructions

1. Grease and line an 8" tin. Preheat oven to 180 degrees.
2. Put all ingredients in a large mixing bowl. Whisk until all ingredients are incorporated. Put into the greased tin and bake for 40-45 min. until risen and golden.
3. Remove the cake from the tin and cool.
4. Enjoy.



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Rolled Fondant (cake covering)

Ingredients

- 1 tablespoon + 2 teaspoons unflavored gelatin
- 1/4 cup cold water
- 1/2 cup glucose
- 2 tablespoons solid vegetable shortening
- 1 tablespoon glycerin
- 8 cups (about 2 lbs.) confectioners' sugar, sifted
- Icing color as desired
- Flavoring as desired

Instructions

1. Combine gelatin and cold water; let stand until thick. Place gelatin mixture in top of double boiler and heat and stir until dissolved. Add glucose, mix well. Stir in shortening; just before completely melted remove from heat. Add glycerin, flavoring and color. Cool until lukewarm.
2. In large bowl, place 4 cups confectioners' sugar; make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time). Use fondant immediately or store in airtight container in a cool, dry place. Color as desired.



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Royal icing (for the snow effect)

Ingredients

- 3 tablespoons meringue powder
- 4 cups confectioners' sugar
- 6 tablespoons warm water

Instructions

1. Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Gum paste (for the snow flakes and flower)

Ingredients

- 1 tablespoon of gum-tex
- 4 cups sifted confectioner's sugar
- 1 heaping tablespoon glucose
- 4 tablespoons warm water

Instructions

1. In a large bowl, combine gum-tex with 3 cups of powder sugar. Make a well in the center and set aside.
2. Combine water and glucose in a cup.
3. Heat cup on high in microwave for 30 seconds until mixture is clear.
4. Pour into mixture of sugar and gum-tex and mix until well blended.