

An old family recipe

For as long as I can remember, and I'm told as long as my mother knew, Christmas cakes, wedding cakes, special birthday cakes and other celebration cakes in our family were made using an old recipe we knew as Cuddleston Cake. I have tried to look it up but not had much success, a typical return is "coddleston pie" but this of course relates to [Pooh's song](#). (Chapter 10 Winnie-the-Pooh)

As this was a good fruit cake, it would last, in fact would improve with age, and so it was a perfect cake to take with us on our long summer holidays spent at a caravan in Ingoldmells



Family holiday at Ingoldmells

Dad, your's truly, my brother, Robert, Mum and baby brother Rowan

Best holidays ever!

In keeping with this tradition, I made it for my wedding cake, and have made it for most Christmases. This year, it seemed timely for me to pass the recipe on should you feel like making a good old fashioned fruit cake. As a side note, for any Yorkshire readers, it also goes well with cheese.

Cuddleston Cake

24 ounces plain flour

12 ounces brown sugar

12 ounces butter

4 ounces of glace cherries (chopped)

4 ounces of citron peel (mixed peel if you can't get citron)

4 ounces of almonds (chopped) plus 2 ounces for the top if the cake is not going to be iced

6 eggs

48 ounces of mixed fruit

1 tbsp golden syrup

1 tbsp treacle

1/2 tsp bicarb soda

1 tsp citric acid (or fresh lemon juice added to milk)

1/2 pt milk (approx)

Method

Cream butter and sugar

Add syrup and treacle and the eggs

Mix together and gradually beat in the flour and bicarb.

Add all the fruit and nuts and stir in the milk.

Place mix into a lined 10 in square or 11 in round cake tin

If the cake is not going to be iced use 2 ounces of whole almonds placed evenly on the top of the cake

Bake at 180 for about an hour. Test with knife or cake tester.

Cool on wire rack. This cake will last and does improve with some age.

I traditionally kept the top layer of my wedding cake for 1st

anniversary, and it was fine.

Unfortunately I don't have any photographs of the cake. If you want use this recipe and would like to post I would enjoy seeing your cake.

Happy baking and happy Christmas.