

## Christmas Cake



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Infused with Dilmah Blood Orange & Eucalyptus and served with a warm, spicy caramel custard sauce.



- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Christmas Recipe Brochure
- Festivities Name  
Christmas
- Activities Name  
Real High Tea

## Used Teas



Silver Jubilee Blood  
Orange & Eucalyptus

## Ingredients



## **Caramel Custard Sauce**

### **Caramel Custard Sauce**

- 120g Castor Sugar
- 700g Milk
- 150g Egg Yolks
- 55g Custard Powder
- 35g Butter

## **Chocolate Dome**

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- 300g White Chocolate

## **Christmas Cake**

### **Christmas Cake**

- 260g Butter
- 280g Brown Sugar
- 5g Salt
- 260g Eggs
- 260g Flour
- 200g Sponge Crumbs
- 10g Mixed Spices
- 5g Cinnamon
- 5g Ginger
- 5g Bicarb Soda
- 5g Nutmeg
- 500g Sultanas
- 200g Currants
- 300g Raisins
- 150g Apricots
- 60g Almonds, diced
- 50g Dilmah Blood Orange & Eucalyptus, grounded

## **Methods and Directions**

### **Caramel Custard Sauce**

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- Make caramel with sugar.
- Bring milk to boil, deglaze caramel and gradually add egg and custard mixture.
- Return to heat and thicken until it coats the back of a spoon. Do not boil sauce.
- Strain mixture and add butter.



## **Chocolate Dome**

### **Chocolate Dome**

- Melt white chocolate at 45°C. Pour into a silicone mould, tip the mould upside-down to empty the chocolate.
- Place in a fridge to set for 5 mins.

## **Christmas Cake**

### **Christmas Cake**

- Pre-heat oven to 180°C.
- Sift all dry ingredients including the grounded tea.
- Cream butter, sugar and eggs. Fold-in dry ingredient mixture and dry fruits.
- Pipe mixture in silicone moulds.
- Bake for 45 mins and cool down.
- Place chocolate dome on top of cake and pour sauce to serve.

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