



DANISH YULE CAKE

Ingredients to make one loaf in a 9 by 5 tin

*80g warm whole milk
25g fresh yeast
50g soft light brown sugar
450g strong white flour
2 tsp salt
rind of half a lemon
75g unsalted butter
2 eggs lightly beaten
15 ground cardamoms seeds
half tsp vanilla essence*

*50g chopped apricots
50g chopped glace pineapple
50g chopped red & green glace cherries
25g chopped dried dates
25g chopped crystallised ginger
water or optionally rum to **soak dried fruit well in advance**
1 beaten egg for glazing plus flaked almonds for decorating.
1 tsp soft brown sugar mixed with half tsp cinnamon*

Method

Stir the **yeast** and **sugar** into the **warm milk** until they are dissolved.

Mix the **flour** and **salt** in a bowl then rub in the butter.

Mix the liquid into some of the flour in the top of the bowl then leave in a warm place for 15 minutes or so.

Add **beaten egg**, **crushed cardamoms**, **vanilla essence** and **lemon rind** until you have a smooth sticky dough.

Knead the dough energetically for roughly 10 minutes until it is smooth and springy.

Clean and lightly oil the large bowl, then put the dough back in, covered with a cloth, in a warm place for one hour.

Knock it back, i.e. gently punch all the gas out of it, then rest it for 10 minutes.

Drain the **dried fruit** then use a paper towel to remove excess moisture.

Roll or stretch the dough into a rectangle then scatter half the dried fruit over it and fold the edges in to the centre. Flatten out/stretch and add the remaining fruit.

Fold the edges in again and knead gently if you can, to distribute the fruit.

Roll & square off to fit in the oiled bread tin. As a guideline, the dough should fill the tin half to two thirds full.

Let it prove in the tin for approximately one hour.

Brush the top of the loaf with the **beaten egg**, sprinkle over the **sugar cinnamon mix**, slash the top, then decorate with **flaked almonds**.

Bake at 180°C for around 45 minutes until the loaf is a golden colour.

Cool on a wire rack covered with a cloth for a few minutes then serve warm.

Serving

Just eat it!.