**Cherry Almond Christmas Cake**

**Ingredients**

6oz [glacé cherries](https://www.bbc.com/food/glace_cherries), roughly chopped

4oz drained pineapple, roughly chopped

1oz [dried apricots](https://www.bbc.com/food/dried_apricot), roughly chopped

6oz [dried](https://www.bbc.com/food/sultanas) cherries, roughly chopped

1.25 oz slivered [almonds](https://www.bbc.com/food/almond)

Zest of 1 orange

4.5oz unsalted [butter](https://www.bbc.com/food/butter), softened

4.5oz [sugar](https://www.bbc.com/food/caster_sugar)

2 eggs plus one egg yolk

4.5oz [all](https://www.bbc.com/food/self-raising_flour) purpose flour

1/2 tsp. salt

1 tsp. baking powder

1.25 oz [ground almonds](https://www.bbc.com/food/ground_almonds)

**For the topping**

Powdered sugar glaze

Extra almonds and glace cherries

**Directions**

Preheat the oven to 350 degrees. Grease an 8in round cake tin, then line the bottom with parchment paper.

In a bowl, gently mix together the cherries, pineapple, apricots, dried cherries, almonds, and orange zest until well combined. Set aside.

In a stand mixer, cream the butter and sugar until light and fluffy. Add the eggs one at a time and cream thoroughly after each addition.

Combine the flour, salt, baking powder, and ground almonds and mix thoroughly.

Mix the flour and dried fruit mixture into the butter mixture until thoroughly mixed, but *do not overmix!*

Pour the cake mixture into the prepared tin and smooth the surface. Bake for 45 to 55 minutes, or until the cake is set when tested with a toothpick, or springs back when touched.

Let the cake cool for 10 minutes, remove from the pan, then completely cool on a wire rack before adding the glaze, almonds, and cherries.