

Mrs Ballardie's Christmas Cake – Dales Countryside Museum

280g (10 oz) flour

225g (8 oz) sugar

225g (8 oz) butter

3 eggs

225g (8 oz) currants

225g (8 oz) raisins

55g (2 oz) glacé cherries

¼ nutmeg, grated

1 tsp baking powder

A little milk

1. Beat the butter and sugar, then add the eggs.
2. Add the dried fruit and nutmeg, then sieve in the flour and baking powder. Mix well using a little milk if needed.
3. Line the tin, and bake in a moderate oven (350F, 180C, gas mark 4) for about 2 hours. Test with a skewer – when it comes out clean, the cake is done.

Served, traditionally, with chunks of Wensleydale cheese.