

OUTLANDER: DUNDEE CAKE

INGREDIENTS

- 3/4 cup unsalted butter, room temperature 6oz / 170g
- 1 cup granulated sugar 6oz / 170g
- 3 large whole eggs
- 1/2 tsp salt
- 2 cups all purpose flour 8.5oz / 240g
- 1/4 cup almond flour 1oz / 28g
- 1 tsp baking powder
- 1/2 cup dried currants 2.5oz / 70g
- 3/4 cup Paradise's candied orange peel 4.5oz / 130g
- 1 cup raisins 5oz / 150g
- 60 whole blanched almonds



INSTRUCTIONS

1. Preheat your oven to 325F. Line a round 8" baking cake tin with parchment. Lightly grease the pan and set aside.
2. In a stand mixer fitted with a paddle attachment, cream together the butter and granulated sugar on medium speed for 5 minutes until light and fluffy. Add the eggs one at a time. Once incorporated, mix for another 3 minutes.
3. Mix together the salt, flour, almond flour, and baking powder until well combined. Add the dries in three additions on medium low speed. Give the bottom of the bowl a good scrape to make sure the batter is well incorporated.
4. On low speed, add the currants, orange peel, and raisins. Mix just until the fruit is mixed thoroughly. Scrape the batter into the prepared baking tin. Spread to even the batter out evenly.
5. Arrange the blanched almonds on top in concentric circles. Press it down just gently to make sure it bakes in with the cake.
6. Bake for 45 minutes or until golden brown and a skewer comes out clean when inserted in the center of the cake. Let it cool and remove it from the baking tin and parchment.