



Mrs Beeton's Tennis Cake with a bit of a Miss Windsor twist!

Preparation time: 50 mins

Cooking time: 1 & 1/2 hrs

Serves 8-10 delightful guests!

Ingredients

- 460g (3 & 1/2 cups) plain / all-purpose flour
- 4 & 1/2 heaped teaspoons - baking powder
- 340g (1 & 1/2 cups) room temperature unsalted butter
- 340g (1 & 3/4 cups) caster sugar
- 60g (1/2 cup) chopped almonds
- 1 lemon - zest & juice
- 8 medium eggs
- few glugs of whole milk or white rum!
- 340g (approx. 1 & 1/3 cups) - wet weight of finely chopped raisins (soaked overnight in orange juice or white rum)
- 140g (approx. 3/4 cup) roughly chopped candied peel

Equipage

- round cake tin (9.5 inches / 24 cm)
- 4 sheets of newspaper & string
- you'll need 3 or 4 mixing bowls for this operation!

Method

1. Run along now and wash your hands, in readiness for some culinary action on 'centre court'!
2. Preheat your oven to 180°C / 160°F / 350°F / gas mark 4.
3. First off: prepare your cake tin with butter, then line the base and sides with greaseproof paper. Darlings, please make sure the paper stands at least 2.5 cm (1 inch) above the top of the tin, as this will help to prevent it from browning too quickly.
4. Grab a mixing bowl and mix together the raisins (I soaked mine in Wray & Nephew White Rum) candied peel, and almonds.
5. Now, sieve the flour into a separate mixing bowl. Sieve at least 3 or 4 times, as this will help to make the cake texture a tad lighter.
6. Using yet another mixing bowl and the back of a wooden spoon, merrily beat together the butter and sugar. Do so until the mixture has been whipped into a light cream! Now add the lemon zest and juice - beat well.



7. Beat in the eggs one at a time - much obliged!
8. Add the flour and fruit/almond concoction to the creamed butter mixture. Gently mix together - with oodles of love, of course!
9. If a little dry, bring the mixture to a cake batter consistency with a few glugs of milk or white rum. The mixture should easily slide off the spoon when ready!
10. Carefully pour the cake batter into your prepared tin. Then fold the sheets of newspaper (two at a time) until they stand a little above the greaseproof paper. Wrap them around the tin and tie tightly with string.
11. Place on the middle shelf of your oven and bake for approximately 1 & 1/2 hrs - start checking at 1 hour. Cover about half-way through with foil to stop the cake from browning too quickly.
12. Your culinary 'masterpiece' is ready when nicely browned and a skewer when inserted comes out clean.
13. Transfer to a cooling rack.
14. When completely cool prick all over with a skewer and brush with white rum. Cover cake with greaseproof paper and foil, then if you have one to hand pop into a Tupperware box.
15. Darlings, preferably the night before your guests arrive enwreath with white icing or festoon with pretty ornaments of your choice.
16. Oh, and Mrs Beeton suggests: this exceedingly decadent cake is, "Suitable for a tennis afternoon tea" - How spiffing!
17. Enjoy each slice with oodles of gusto.

Miss Windsor x