



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

Easter Simnel Cake

(20 cm Round Tin)

Ingredients:

225 g	Plain flour
1 level tsp	Baking powder
1 level tsp	Mixed spice
175 g	Soft golden caster sugar
175 g	Stork baking spread or soft butter
3	Large eggs
3 tbsp.	Milk
175 g	Currants
225 g	Sultanas
50 g	Cherries, halved and washed
50 g	Candied peel
50 g	Unblanched almonds
	Zest of 1 orange and 1 lemon

Almond Paste

400 g	Ground almonds
200 g	Caster sugar
200 g	Icing sugar
2 tsps.	Whiskey, rum or lemon juice
½ tsp	Almond essence
2	Small eggs, whisked

Directions

1. First, line your tin with a strong brown paper and then with grease proof paper. Pre-heat oven to 150c (conventional oven).

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Almond Paste

1. Mix 3 dry ingredients well.
2. Add whiskey to eggs along with essence in a separate jug.
3. Make a hole in centre of almond/sugar mix and combine with the eggs.
4. Knead well and cover with cling film until ready to use.
5. Place the almonds on a tray and place in the oven for about 5 mins, then chop or blitz in magimix.

Cake

1. Cream butter and sugar and add in eggs slowly.
2. Add baking powder to flour with spice, and sieve into above.
3. Lastly add in the fruit and zest, and mix in well.
4. Take half the almond paste and roll out to size of the tin, cover remaining half and keep safely later.
5. Place half fruit mixture in the prepared tin, and place the almond layer on top.
6. Finish off with the remainder of the fruit mix.
7. Put in preheated oven for 1 hour 30 mins, then lower to 130c for a further hour.
8. Allow to cool in tin before storing in an airtight box.
9. Before Easter roll out the remaining almond paste (keeping a small amount to make 12 small 'eggs').
10. Brush top of cake with some warmed apricot jam, and place the almond paste on top, pinch the edges to give a finished look and place the eggs around the edge.
11. Place under a hot grill to give a toasted effect to almond paste.

A decorative eggs nest with some chicks give the authentic look.