Both India and I HATE mixed peel. Therefore, I leave it out. What we both love are glacier cherries, so I put more cherries in instead.

Below is the recipe with the peel for those that are strange and actually like it.

Secondly, I always use bought marzipan and ready to roll royal icing.

About a week before I am going to make the cake, I soak all of the dried fruit in the beer or sherry.

Ingredients:

- 110g/4oz glacé cherries.
- 55g/2oz chopped mixed peel (yuck)
- 410g/1lb raisins
- 285/10oz sultanas
- 110g/4oz currants
- grated zest of half lemon
- 2 tablespoons black treacle
- 200ml/7fl oz beer or sweet sherry
- 225g/8oz butter
- 5 eggs, beaten at room temperature
- 285g/10oz plain flour
- 2 teaspoons ground mixed spice
- 110g/4oz ground almonds
Directions:
1. Preheat oven 170 C/325 F/gas mark 3.
2. Prepare a 22cm/9in cake tin. See notes.
3. Cut up the cherries and mix them with the other dries fruit and soak them for as long as you can in the beer or sherry.
4. Add the lemon zest and treacle and mix well.
5. Cream the butter until soft. Add the sugar and beat until pale and fluffy.
6. Add the eggs slowly, beating well after each addition. If the mixture curdles, beat in a bit of the flour.
7. Fold in the flour, mixed spice, ground almonds and fruit.
8. Place the mixture in the prepared tin and make a deep hollow in the middle.
9. Bake for 2 ½ hours or until a skewer emerges clean when inserted into the middle of the cake.
10. Allow to cool on a wire rack and then turn out of tin.

Decorating: (when cake is completely cool):

1. Roll out the marzipan into a circle big enough to cover the cake.
2. Melt some apricot jam and brush it all over the cake.
3. Cover the cake with the marzipan.
4. Leave overnight.
5. Rollout the icing large enough to cover the cake.
6. Brush the marzipan cake with water and cover with the icing.
7. Decorate with whatever you like.

Eat and enjoy.