

a little farm on the hill

our trinidad black cake



Lisa says:

'In Trinidad, there's a tradition of soaking fruit in rum and cherry brandy for months before being folded into butter, eggs, flour and spices then baked into a black fruit cake for Christmas. My Trinidadian mother remembers jars of fruit soaking under the sink like some magic potion! Our version of the cake, based on her mother's recipe, is moist, sweet and intoxicatingly fragrant and boozy. Perfect with fresh cream or a crumbly hard cheese, it is our favourite thing this time of year. I reckon it'll become yours too. Try one, or better still, order a dozen to share with family and friends!'

Details:

Rectangular. Measures 9 inches by 5 inches.

Weighs approximately 1.2kg.

Contains flour, eggs, sugar, spices, raisins, sultanas, black currants, prunes, mixed peel, almonds, rum, cherry brandy, brandy and a drop of voodoo potion. Finished with glazed nut topping.

Price:

RM225 / cake (+6% SST)

10% discount for orders of 2 to 5 cakes

15% discount for orders of 6 cakes or more.

