

To Make a Rick Cake  
Modified for the modern kitchen.

Ingredients:

1/2 cup currants  
1/4 cup candied lemon peel  
1/4 cup candied orange peel  
1/2 cup brandy (or 2 teaspoons of Rum extract and 1/2 cup water-less 2 teaspoons)  
2 sticks of butter  
1 cup fine sugar  
3 cups flour  
1/2 teaspoon cinnamon  
1/2 teaspoon mace  
1/4 teaspoon clove  
1/4 teaspoon nutmeg  
4 large eggs separated  
1/2 cup slivered almonds  
1/4 cup powder sugar

Directions:

Soak the currants, candied lemon and orange peels in the brandy for 3 hours up to overnight. Then separate the fruit and set it aside, reserve the brandy for later.  
Cream the butter and sugar in an electric mixer on medium speed until light and fluffy.  
Separate the eggs and whip up the yolks in a separate bowl until light and fluffy, and add it to the butter and sugar mixture.  
Combine the flour and spices together and then alternately add the dry ingredients and the brandy to the butter mixture with the mixer on low. (You may need to transfer the mixture to large bowl.)  
Whip up the whites until light and fluffy and hard peaks form.  
Fold the egg whites into the mixture, then fold in the soaked fruits and almonds.  
Pour into a greased and lightly floured bundt pan and bake in a 325° oven for 50-60 minutes, or until a toothpick inserted in the center comes out clean.  
Let cool in pan for 10 minutes then invert it onto a plate and dust with powdered sugar.