

RECIPE CARD

Australia: The Night Before Christmas Ice-Cream Cake

This quick and easy recipe is made on Christmas Eve in Australia and is loaded with fruit, berries, and brandy or rum. A frozen Christmas cake is perfect for Australia's warm holiday weather!

INGREDIENTS:

- 1 ¾ lbs square dark fruit cake**
- 19 oz frozen mixed berries**
- 1 qt vanilla bean ice-cream**
- 2 tbsp brandy or rum**
- ½ tsp ground nutmeg**
- 1 ½ tsp finely grated mandarin or orange rind**
- ¼ cup dry-roasted almonds, chopped coarsely**
- 10 vanilla-flavored mini meringue drops**

DIRECTIONS:

Grease an 8-inch springform pan; line base and side with baking paper, extending paper 3cm beyond rim.

Cut the fruit cake into three slices horizontally. Place a square slice in the center of the base of the pan. Using the remaining slices, trim them to fit the gaps; reserve trimmings. Using your hands, flatten the fruit cake to form a level base without gaps. Cut the trimmings into small pieces.

Remove ½ cup frozen red berries, cutting any strawberries in half. Press strawberries to the side of the pan using some ice cream as “glue.” Place the pan in the freezer for 10 minutes.

Scoop the remaining ice cream into a large bowl. Stir in brandy, nutmeg, rind, and almonds; mix to combine. Spoon one-third of the ice cream mixture into the pan, then scatter with one-third of reserved fruit cake, smoothing it level with a spoon. Repeat. Freeze for 4 hours or overnight until firm.

To serve, transfer the cake to a serving plate. Layer remaining berries and meringues over the top, crushing some of the meringues in the process.