

## The First Christmas Stocking



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# The First Christmas Stocking Currant Cake Recipe



*This deliciously spiced cake falls somewhere between  
a classic rich Christmas fruitcake and a moist tea cake.*

YIELDS ABOUT 12 SLICES.

### INGREDIENTS

Nonstick spray for greasing the pan	$\frac{1}{4}$ cup light brown sugar, packed
$1\frac{1}{2}$ cups all-purpose flour	3 large eggs
1 teaspoon baking powder	2 teaspoons vanilla extract
$\frac{1}{4}$ teaspoon ground nutmeg	1 tablespoon freshly grated lemon rind
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{2}$ cup golden raisins
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup dark raisins
8 tablespoons (1 stick) salted butter, softened	$\frac{1}{4}$ cup chopped dried apricots
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup dried currants
	$\frac{1}{4}$ cup sliced almonds, finely chopped

1. Preheat the oven to 350 °F. Spray an 8-inch springform pan with nonstick spray. Line the bottom and sides with wax paper.
2. Combine the flour, baking powder, nutmeg, cinnamon, and salt in a small bowl.
3. In a separate bowl, beat the butter and sugars together until thoroughly mixed. Add the eggs one at a time, beating well after each addition. Add the vanilla and lemon rind. Stir in the flour mixture and the rest of the ingredients.
4. Bake until a cake tester comes out clean, about one hour.  
Cool in the pan, then remove and set on a plate.

*Serve with a mug of hot chocolate or mulled cider  
on Christmas Eve, while hanging your stockings!*

