



1HR & 45MINS

Sorrel Hibiscus Christmas Cake

SERVING

10

A festive Caribbean delight, this JMP Sorrel Hibiscus Fruit Cake combines sorrel, warm spices, dried fruits and a touch of sweet red wine. Perfectly moist and bursting with holiday flavours!



INGREDIENTS

Sorrel Liquid

- 1 Box Sorrel Hibiscus Beverage powder
- 2 Cups hot (not boiling) water
- 2 Cups cold water
- 1 Cinnamon stick
- 1 Inch ginger
- 3 Bay leaves
- 1 Cup sweet red wine (optional)

Cake Batter

- 1 Cup butter, softened
- 1 Cup brown sugar
- 4 Large eggs
- 2 Teaspoons baking powder
- 2 Cups all purpose flour
- 1 Teaspoon mixed spice
- 5 Ounces raisins or dried fruit mix
- 1 Cup sweet red wine
- 1 Teaspoon vanilla extract
- 5 Tablespoons browning

