

Tipsy Christmas Cake

Ingredients:

1 cup water
1 tsp baking soda
1 tsp salt
4 large eggs
1 bottle of Brandy
2 cups dried fruit

1 cup of brown sugar
1 cup of sugar
Lemon Juice
Nuts
1 bottle Ginger Wine



Method:

1. Sample the Brandy to check the quality.
2. Take a large bowl, check the Brandy again.
3. To be sure it is of the highest quality, pour one level cup and mix with a little Ginger Wine and drink.
4. Repeat.
5. Turn on the electric mixer, beat one cup of butter in a large fluffy bowl.
6. Add one teaspoon of sugar. Beat again.
7. At this point its is best to make sure the Brandy is still ok.
8. Flavour with Ginger Wine to taste.
9. Try another cup - just in case turn off the mixerer.
10. Break two leggs and add to the bowl and chuck in the cup of dried fruit.
11. Pick fruit off floor
12. Mix on the turner.
13. If the dried fruit gets stuck in the beaterers, pry it loose with a drewscriver.
14. Shample the Brandy to check for tonsisticity, flavour with a little Wingy Vine.
15. Next ssiffft two cups of salt. Or something ... Who giveshz a monkeys
16. Throw a pinch of Winey Gin over your shoulder
17. Pick up the bittle, mop the floor
18. Check the Brandy
19. Now shift the lemon juice and strain your nuts.
20. Add one table.
21. Add a shpoon of shugar, or somefink. Whatever you can find.
22. Turn the cake tin 360 degrees and try not to fall over..
23. Don't forget to beat off the turner
24. Finally, throw the bowl through the window, finish the Brandy and kick the dog.
25. Fall into bed.

