



TOFFEE FRUIT & NUT TOPPING FOR ALISON HOLST'S PINEAPPLE CHRISTMAS CAKE

WITH JULIE LE CLERC

INGREDIENTS:

- 2 cups Alison's Pantry Cranberry Trio
- 1 cup Alison's Pantry Pineapple Pieces
- 1 cup sugar
- ½ cup cold water

METHOD:

1. Arrange the Cranberry Trio and Pineapple Pieces over the top of the cold cake. Place the sugar and water in a small saucepan over a medium heat. Stir just until sugar dissolves.
2. Increase the heat and bring to boil, without stirring, for about 5 minutes or until the mixture caramelises to a pale golden brown. Immediately remove from the heat. Work quickly now, as the toffee continues to cook and darken, even when off the heat.
3. Take great care when working with toffee, as sugar burns can be very nasty. Very carefully drizzle the toffee over the fruit and nuts, and leave to set.