

## Christmas Cakes

### Luxury Jamaica Christmas Cake

Silky-smooth, moist, dark and intensely alcoholic, a celebration cake made with organic fruit, finely chopped and soaked in *Kingston 62* Jamaica rum. Lightly sweetened with blackstrap molasses, no added sugar, gluten- & dairy-free. We love this instead of pudding on Xmas Day. As in Jamaica, it comes unadorned: 4"round (420g) £27; 6" (845g) £53; 8" (1.7kg) £105

### Luxury Christmas Cake

Dark and moist, made with toasted almonds, and organic fruit steamed in *Kingston 62* Jamaica rum. Sweetened with blackstrap molasses, no added sugar. Gluten-free. Organic marzipan topping. 4"round (450g) £27; 6" (950g) £53; 8" (1.9kg) £105

With all-over organic marzipan & **white sugarpaste icing**: 4"round £42; 6" £83; 8" £165

Either cake, with **glazed nut & cherry topping**: 4"round £37; 6" £75; 8" £155



### Luxury Christmas Cake with dark rum frosting

Like my Luxury Christmas Cake, but covered with organic marzipan, and dark rum frosting, made with rum & molasses. 4"round £45; 6" £88; 8" £175

### Marzipan Fruit Cake

She may look like a rough diamond, but this cake is a real gem. Made with fudgy, organic dried pears, sultanas and cherries, all steeped in

Appleton White Jamaica rum, and baked with chunks of organic marzipan. Gluten- and dairy-free. 4"round (400g) £27; 6" (800g) £53; 8" (1.6kg) £105

### Luxury Vegan Christmas Cake

A moist, dark cake made with organic vine fruit, citrus zests & Bramleys, steamed in organic apple juice. With cold-pressed virgin coconut oil, ground almonds, and *Kingston 62* Jamaica rum. Lightly sweetened with organic dates, no added sugar. Gluten-free, dairy-free, egg-free, no animal ingredients. Also available alcohol-free. Comes with a sachet of organic icing sugar to dust before serving. 4"round (400g) £27; 6" (900g) £53; 8" (1.8kg) £105. For fully covered & iced, see prices above



## Preserves

### Spiced Boozy Prunes in syrup

Organic prunes in syrup with whole spices (Madagascar vanilla, bay leaf, cinnamon and star anise) & Appleton Rum. 380ml octagonal jar £11.50; 500ml *le Parfait* jar £17.00

### Vintage Seville Orange Marmalade (220g)

Made with organic Spanish Sevilles – dark & intense £5.00

### Orange & Cardamom Marmalade (220g)

Spiced with crushed cardamom £5.00

### Extravagant Marmalade (220g)

With a splash of Appleton Jamaica rum – lush! £6.00

### Rhubarb & Red Grapefruit Jam (220g) **NEW!**

Red grapefruit, vanilla seeds, homegrown rhubarb £5.00

### Brixton Bramble (225g)

Made with my own unsprayed berries & apples £4.50

### Green Tomato Chutney (240g) **NEW!**

My own Costoluto tomatoes, with sultanas & onions £4.50

### Raspberry Jam (210g)

Made with unsprayed, untreated berries – gorgeous! £4.50

### Apple Butter (does not contain butter!) (210g)

Homegrown apples spiced with cinnamon, allspice, cloves £4.50

## Christmas Hampers

My gorgeous hampers make the perfect gift. You choose what goes in. A Christmas Cake? And perhaps a jar of Brixton Bramble? What about a pack of Deluxe Spiced Nuts? Have a look at my **website** for some ideas ...

## Nibbles

### Deluxe Spiced Nuts

Lightly baked salty-sweet, spicy organic nuts & seeds. In a biodegradable cellophane bag with paper ribbon. 100g £7.50; 250g £14.00; 500g £27.00,

To order, telephone 020 7735 1444 or

email [cakes@marniesearchwell.com](mailto:cakes@marniesearchwell.com)

More cakes at [www.marniesearchwell.com](http://www.marniesearchwell.com)

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## My cakes taste sensational because ...

I bake everything myself, to order, in my own kitchen. I use only the finest ingredients, organic wherever possible. Like the dried fruit in my Christmas Cakes, the dark chocolate in my brownies and chocolate cakes, and organic, unrefined cane sugar. (But I try not to add sugar to my fruit cakes: organic blackstrap molasses gives a lovely deep flavour and colour, along with a gentle sweetness.)

My husband can't cope with gluten, so I've worked hard on ways of creating delicious cakes we can all enjoy. I've worked out a special blend of gluten-free flours that I'm really happy with, and now, all my cakes are wheat- and gluten-free. So my cakes have a lovely soft texture and are light and delicate in the mouth. In fact, I think they taste a whole lot better than cakes made with wheat. I don't use artificial additives or flavours in any of my recipes: just good, wholesome ingredients.

So I hope you'll try one of my cakes and taste the difference for yourself! If you have any other dietary requirements, do let me know.

## ... and luscious preserves ...

I make my preserves in small batches, using seasonal fruit and vegetables, organic and locally grown if possible.

And I cut the fruit for my marmalades and chutneys with a knife – it really does make a difference to the taste!

## Delivery & collection

I can arrange delivery in London (from £5.00 to £30.00, depending on where you are). Or you can collect your order from me at in SW9, by arrangement.

## Postage

All items on this list can be posted in the UK. I use Royal Mail Signed For or Special Delivery, or Parcelforce Express, depending on the value and weight of your parcel.

### Some guide prices for UK postage + packing:

Fruit Cakes	4"round	£13.00	Boozy Prunes	380ml jar	£13.00
	6"round	-£15.00		500ml jar	£15.00
	larger	£15.00-£24.00	Other preserves	2 jars	£11.00
Spiced Nuts	250g	£8.00	Mince Pies		from £13.00
	500g	£8.00	Hamper		from £15.00

Postage charges will probably be more economical for more than one item: for combinations not shown, or international postage, just email or phone.

**Remember: list prices do not include postage**