

cups of the flour, sugar, salt and lemon zest. Add the butter, eggs and milk, and process to a slightly stiff dough. With a slotted spoon, scoop the risen sponge from the water and add it to the dough.

Process until thoroughly incorporated into the dough. If the dough seems too stiff, add a little water. Turn the dough out onto a lightly floured surface and knead for a few minutes. Butter a large bowl, add the dough and turn to coat it in the butter. Cover with plastic wrap, then a towel, and let rise in a warm spot for one hour or until doubled in size.

Butter a 10-by-3-1/2-inch round cake pan or tube pan. Dust with flour and shake out excess.

Drain the raisins, pat dry with paper towels and toss with one tablespoon of the flour. Drain the candied citrus peels, reserving the brandy. Toss the peels with the remaining one tablespoon of flour. Punch down the dough.

Turn the dough out onto a floured surface. With your hands, work the raisins, candied peels, almonds and dried bean into the dough, and knead until you have a uniform ball. It should feel slightly tacky.



Place the dough in the pan, cover with a towel, and let rise in a warm place for one hour or until doubled in size. Preheat the oven to 350 degrees.

In a small bowl, beat the egg yolk and reserved brandy together. Brush the top of the cake with this mixture and sprinkle with the coarse sugar. Bake for 45 minutes, or until nicely browned. Let the cake cool for 10 minutes in the pan.

Carefully run a knife around the sides of the pan to loosen the cake, and turn the cake out onto a cooling rack to cool completely. Cut into wedges to serve.

NOTE: To freeze, wrap the cake well in aluminum foil. Freeze for up to a month.

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