

Christmas Fruit Cake



Ingredients:

1000 gms mixed dried fruit
1 cup of cider, juice or water
1 cup of brown sugar
200 gms unsalted butter
½ tsp salt
250 gms plain flour
1 tbsp mixed spice
1 tsp baking soda
2 large eggs
1/2 cup of port/rum/brandy (optional)

Method:

1. Line a 9 inch baking tin with at least two layers of baking paper.
2. Place mixed fruit, cider, sugar, butter and salt into a pot and bring to the boil.
3. Preheat oven at 150 degree for 10 mins.
4. Sift flour, mixed spice and baking soda together.
5. Stir the flour mixture into the hot mixed fruit until all is well mixed.
6. Lightly beat the eggs and add into the mixture stirring well.
7. Place mixture in the lined baking tin.
8. Bake the cake for 1.5 to 2 hours until a skewer comes out clean
9. As soon as the cake is out of the oven, prick some holes all over the cake.
10. Using a spoon, slowly pour the alcohol over the cake.
11. Cover the top of the cake with baking paper followed by aluminium foil.
12. Let it sit for a day or two before icing feeding it each day with alcohol.

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