

# Rich Fruit Cake

By Kathy Moore

| Rich Fruit Cake Ingredients – 20cm/8” (Round Cake) |                  |           |                                  |
|--|------------------|-----------|----------------------------------|
| 200g/8oz   | Butter           | 200g/8oz  | Sultanas                         |
| 200g/8oz   | Dark Brown Sugar | 175g/7oz  | Raisins                          |
| 250g/10oz  | Plain Flour      | 75g/3oz   | Flaked Almonds                   |
| 4  | Large Eggs       | 75g/3oz   | Glacé Cherries                   |
| ¾ teaspoon   | Mixed Spice      | 45ml/3tbs | Brandy                           |
| 250g/10oz  | Currants         |           | Grated rind and juice of 1 Lemon |

## Method

1. Preheat oven to 150°C/300°F/Gas 2
2. Line a 20cm/8” round tin with baking parchment. Wrap brown paper or newspaper around the outside of the tin. It should be level with and not above the tin.
3. Wash and dry fruit in lukewarm water. Soak overnight or for up to three days in the lemon juice and brandy.
4. Cut cherries in half, rinse and dry.
5. Break eggs into a bowl and beat lightly
6. In a mixing machine, cream the butter and sugar until pale and fluffy. Add a little of the egg mixture and beat well. Repeat until all the egg mixture is used.
7. Very gently fold in the flour followed by the nuts, fruit and cherries.
8. Place the mix into the prepared tin and carefully smooth it to the edges. Make a small indent in the centre of the mix.
9. Bake in the centre of the oven for 1 hour then reduce the oven temperature to 140°C/275°F/Gas 1 for a further 1 hour and 45 minutes to 2 hours 15 minutes.
10. Check the cake towards the end of the baking time to be certain the cake is properly cooked.
11. Remove from the oven and allow to cool completely on a wire rack or similar.

### Remember....

All ovens vary in performance and temperature accuracy.  
The above is a guide only to the temperature and time needed to bake the cake.

## Baking tips

- Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.
- Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)
- Use ingredients at room temperature.
- Beat the ingredients well, under beating or mixing will result in a heavy cake.
- Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.
- There is nothing like a home baked cake for flavour.