

Rich fruit cake 12” (Christmas/wedding)

1lb4oz _____ butter _____ (560g)
1lb4oz _____ moist dark sugar _____ (560g)
11 _____ eggs

1. Cream the sugar and butter, and then slowly add the eggs.
** (Add a little of the dry flour mix below if the cream mix starts to split whilst adding eggs.)*

15 oz _____ SR Flour _____ (420g)
12½ oz _____ Plain flour _____ (350g)
1 tbsp _____ mixed spice _____ (15ml)
½ tsp _____ salt _____ (2.5ml)

2. Mix all flours, spice and salt together in a separate bowl,
**(Then divide the flour mix in to 2/3 and 1/3).*

3. Fold the 2/3-flour mix in to the creamed mixture above.

2½ _____ tbsp black treacle _____ (40ml)
5 tbsp _____ sherry or brandy _____ (75ml)
1 tbsp _____ vanilla extract _____ (15ml)
7-8 _____ chopped drained pineapple rings

4. Now add the wet ingredients (*above*) to the creamed and 2/3-flour mixes and lightly stir.

5oz _____ cherries _____ (124g)
2lb8oz _____ currants _____ (1120g)
1lb4oz _____ sultanas _____ (560g)
1lb4oz _____ raisins _____ (560g)
15oz _____ chopped mixed peel _____ (420g)
5oz _____ ground almonds _____ (124g)

5. Lastly fold in the dried fruit & nut mix and the remaining 1/3-flour mix.
6. Mix well to a stiff dropping consistency.
7. Turn in to a prepared 12” square cake tin, smooth the top and make a small indentation in the centre.
8. Bake at 170oC mark 3 (325oF) for 1 hour.
 - Turn the oven down to 160oC mark 2 (for further hour)
 - Turn down to 140oC mark 1 (for a further 5 ½ hours.)

** (This last time will be considerably reduced if cooking in a fan-assisted oven)*

**(Test after 3 hours with a warm skewer)*

9. Leave cake in the tin to cool overnight, then turnout on to a cooling rack.

n.b. This cake improves with keeping, feed weekly with dark rum or brandy weekly, (2 months)

10. Then cover in apricot jam, marzipan and icing and decorate.

