



Fruit Cake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 2 HOURS 30
MINUTES

Ingredients

1 ½ kg dried mixed fruit
100 g Glace[®] cherries, chopped
½ cup brandy
1 large Granny Smith apple, peeled and coarsely grated
1 tblsp Golden Syrup
1 cup brown sugar, firmly packed
4 eggs
250 g butter, melted and cooled
1 ½ cups plain flour, sifted
½ cup self-raising flour, sifted
1 tsp mixed spice, sifted

Method

Preheat oven on Top and Bottom heat to 140°C adding a low level of steam.

Place the mixed fruit and glace[®] cherries in a large basin adding the brandy, mix well to break up any large clumps of fruit. Soak overnight.

Add the grated apple, golden syrup, sugar and eggs. Add the cooled melted butter, sifted flour and spice. Mix thoroughly.

Place mixture into a deep 23cm round tin, lined with 3 layers of baking paper measuring 5 cm above sides of the tin.

Place in the oven on shelf level 2 for 2 ½ hours or until cooked. Insert a skewer into the cake making sure the skewer comes out clean. Remove from the oven, brush evenly with approximately 2 tablespoons of brandy. Cover with aluminium foil & leave overnight to cool completely.

Notes
