

ASC Rich Fruit Cake

Prep: 20 min

Cook: 3.5 – 4 hrs

Serves: 16

Ingredients:

- 250g (8 oz) sultanas
- 250 g (8 oz) chopped raisins
- 250 g (8 oz) currants
- 125 g (4 oz) chopped mixed peel
- 90 g (3oz) chopped red glace cherries
- 90 g (3 oz) chopped blanched almonds
- 1/3 cup sherry or brandy
- 250 g (8 oz) plain flour
- 60 g (2 oz) self-raising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 250g (8 oz) butter
- 250g (8 oz) soft brown sugar
- ½ teaspoon lemon essence OR finely grated lemon rind
- ½ teaspoon almond essence
- ½ teaspoon vanilla essence
- 4 large eggs.

Method:

1. Mix together all the fruits and nuts and sprinkle with the sherry or brandy.
2. Cover and leave for at least 1 hour, but preferably overnight.
3. Sift together the flours and spices.
4. Cream together the butter and sugar with the essences.
5. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly.
6. The mixture should be stiff enough to support a wooden spoon.
7. Place the mixture into a prepared square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

Note:

To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Enjoy!! 😊