



Christmas Cake

Ingredients:

155g butter
155g dark molasses sugar
3 eggs (whisked)
180g plain flour
½ tsp mixed spice
½ cinnamon stick (crushed)
½ tsp grated nutmeg
500g mixed fruit
50g chopped cherries
25g mixed peel



Top tips:

★ cover the top of the cake with a foil circle if it is drying out
★ check if cake is done by inserting a skewer...if it comes out clean leave cake for 5 mins more and then remove and cool on a wire rack

Method:

- heat oven to 135 degrees C
- blend butter and sugar together
- mix flour with the eggs
- add all fruit and peel and beat until 'dropping consistency'
- put mixture into a lined cake tin
- cook for 2½ to 3 hours



CHRISTMAS