

## **BOILED FRUIT CAKE - baked in 20cm (8") round tin**

### **RECIPE**

#### **Ingredients:**

375g (12oz) mixed fruit	2 eggs - lightly beaten
150g (3/4 cup) brown sugar	2 tbl marmalade
1 tsp mixed spice	150g (1 cup) self-raising flour
125ml (½ cup) water	150g (1 cup) plain flour
125g (4oz) butter	1/4 tsp salt
½ tsp bicarbonate soda	125ml (½ cup) sherry

#### **Method:**

Preheat oven to moderately slow (approximately 150 degrees). Grease and line a 20cm round cake tin, Place mixed fruit, sugar, mixed spice, water and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove and allow to cool. Add the sherry, eggs and marmalade, mixing well. Fold in the sifted dry ingredients. Pour mixture into prepared pan. Bake for approximately 1 hour, or until cooked.