

VAS LTD BOILED FRUIT CAKE COMPETITION

RECIPE

Ingredients:

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

Method:

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool. Add the sherry, eggs and marmalade, mixing well. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin. Bake in a moderately slow oven for 1.5 hours or until cooked when tested. To be presented on a cake board no larger than 30cm x 30cm.