

## VAS LTD RICH FRUIT CAKE COMPETITION

**Please note:** Cake to be cooked in a 20cm (8") Square cake tin with straight sides and square corners

### RECIPE

#### Ingredients:

250g sultanas	250g chopped raisins
250g currants	125g chopped mixed peel
90g chopped red glace cherries	90g chopped blanched almonds
1/3 cup sherry or brandy	250g plain flour
60g self-raising flour	¼ tsp grated nutmeg
½ tsp ground ginger	½ tsp ground cloves
250g butter	250g soft brown sugar
½ tsp lemon essence <b>OR</b> finely grated lemon rind	
½ tsp almond essence	½ tsp vanilla essence
4 large eggs	

#### Method:

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