



Easy Fruit Cake

By Lynne Hailstone



INGREDIENTS

- 120g Butter
- 170g Dark Brown Sugar
- 340g Dried Fruit Combination
- 225ml Water
- 1tsp Bicarbonate of Soda
- 1tsp Mixed Spice
- 2 Beaten Eggs
- 120g Plain Flour
- 120g Self Raising Flour
- Pinch of Salt

DIRECTIONS

- Preheat the oven to 180C / Gas 4. Grease and line a 7" square or 8" round tin
- Put the butter, sugar, fruit, water, bicarbonate of soda and mixed spice into a saucepan over a moderate heat and bring to a boil. Simmer for 1 minute
- Pour into a mixing bowl and allow to cool
- Add the eggs, flour and salt to the mixture. Mix well and pour into the tin
- Bake for approximately 1 hour 15 minutes. Place some parchment paper over the top of the cake if it starts to singe before it is cooked
- When a skewer is inserted and comes out clean, the cake is cooked.
- Leave to cool on a wire rack before removing from the tin

