

SPRING SHOW 2019

MARMALADE FRUIT CAKE – MEN ONLY

Ingredients

125g (4oz) softened butter

125g (4oz) soft light brown sugar

375g (12oz) mixed dried fruit

1 tablespoon marmalade

250ml (8fl oz) warm water

250g (8oz) self-raising flour

½ teaspoon bicarbonate of soda

1 teaspoon mixed spice

2 eggs, lightly beaten

Method

Preheat oven to 160c/140fan/325f/gas3.

Grease and line a 20cm (8") cake tin.

Place the butter, sugar, mixed fruit, marmalade and warm water in a saucepan and bring gently to a simmer over a low heat. Simmer for just 3 minutes, and then allow to cool.

Sift together all the remaining dry ingredients, including the self-raising flour, the bicarbonate of soda and the mixed spice, into a large mixing bowl.

Now add the cooled fruit mixture to the flour, then add the eggs and mix together thoroughly.

Pour the cake mixture into the prepared cake tin and bake in the oven for about 1 hour -1hour 10mins.

Leave the cake to cool for 10 minutes and then remove from the tin, peel off the lining paper and set aside to cool.

