

Melt & Mix Fruit Cake Kit

Included in kit:

Bag 1: Mixed Fruit

Bag 2: Flour & spice mix

Bag 3: Brown Sugar

You need to add:

4 Eggs

250g Butter (melted)

1/2 Cup Sherry or Brandy

1 Tablespoon Honey

1 Green Apple

1. Preheat oven to 160° c (140° c fan forced) and line a deep 23cm (9") tin with bakers paper. Ensure the paper stands up around the edge of tin by about 10cm
2. Peel, core and grate apple into a large bowl
3. Mix contents of bags 1,2 & 3 in the same large bowl. Add eggs, melted butter, alcohol, honey and mix thoroughly to combine
4. Pour the cake mix into the tin, tap the tin to settle the cake, and fold the excess paper to cover the top
5. Place in oven and bake for ~2.5 hours
6. Remove tin from oven and let cake cool slightly before placing on a cooling rack
7. Once the cake is fully cool wrap it tightly in brown paper and some foil (or cloth) and store in a cool dark place

This cake will keep for up to 6 months. It is best baked in advance and allowed to age for 1-2 months.

Try wrapping it in Marzipan & Fondant for a traditional Christmas Cake or place some Blanched Almonds in a pattern on the top of the cake before baking and use an apricot jam glaze before serving.

Tips:

Test the cake after 2 hours. It is best removed *slightly* under cooked as it will continue to cook briefly after being removed from the oven.

