

Celebration Fruit Cake Kit

Included in kit:

Bag 1: Mixed Fruit

Bag 2: Fruit Cake Mix

You need to add:

3 Eggs

250ml water

1-2 Tbsp Sherry, Rum or Brandy

1. Preheat oven to 150°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. Mix Bag 1 & 2 in a large bowl. Mix the wet ingredients together and add to the mixed fruit and stir to combine
3. Pour the cake mix into the tin, tap the tin to settle the cake, and fold the excess paper to cover the top
4. Place in oven and bake for 2.5 hours
5. Remove tin from oven and let cake cool slightly before placing on a cooling rack
6. Once the cake is fully cool, wrap it tightly in brown paper and some foil (or cloth) and store in a cool dark place

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.

This cake will keep for up to 12 months. It is best baked in advance and allowed to age for 1-2 months.

