

Stained Glass Window Fruit Cake Kit

Included in kit:

- Bag 1: Pitted Dates, Brazil Nuts
- Bag 2: Glace Fruit
- Bag 3: Brown Sugar
- Bag 4: Self Raising Flour

You need to add:

- 90g Butter or Margarine
- 2 Eggs
- 1 tsp Vanilla Extract or Paste
- 1 T Brandy or Rum

1. Preheat oven to 160° c (140° c fan forced) and line a 20cm Ring or Loaf Tin. Ensure the paper stands up around the edge of tin by about 10cm
2. Chop fruit & nuts (bag 1) into large chunks
3. Beat eggs until light & fluffy, add sugar, vanilla, rum & softened butter and continue beating until well combined
4. Sift flour into creamed mixture and then add the fruit & nut mix (reserve 1/2 cup to garnish). Stir to combine thoroughly
5. Spoon mixture into prepared tin. Place reserved fruit & nuts on top and gently press into the mixture
6. Bake for around an hour and half or until cake is firm to touch
7. Allow cake to cool for 15-20 minutes before turning out onto wire rack to cool
8. Store in an airtight container

This cake will keep for 2-3 months when stored in an airtight container.

