

QUICK & EASY FRUIT CAKE

750g Mixed Fruit
2 large eggs or 3 small eggs
500g Dark Fruit Cake Mixx
200 ml water
1 - 2 Tblsp Sherry, Rum or Brandy (optional)

Mix all dry ingredients together with a wooden spoon. Mix wet ingredients then combine both together and mix thoroughly. Place into a deep 21cm (9 or 10 inch) cake tin, which has been lined with one layer of Bakers Paper. Excess paper can be folded over top of cake to slow down cooking process even more. Bake in a slow oven, about 160 Celsius or 300 F, (slow down fan) for approx 1hour 15 mins to 1 1/2 hours or until cooked when tested with a skewer. Test after 1 hour. Try 145 Celsius if unable to turn off fan. Remove from oven. Time to cook will vary depending on the size and shape of your tin. Remove from tin. Cool on rack. Store in an airtight container.



Ingredients: Sultanas, Raisins, Currants, Mixed Peel, Cherries, Flour, Sucrose, Vegetable Fat, Emulsifier(471), Baking Powder, Caramel(150), Spice, Whey Solids, Non-Fat milk solids, Flavour, Salt, Preservative(202), Vegetable Gum(415).