

EASY CHRISTMAS CAKE

Total Time 3.45 hours

INGREDIENTS

500g mixed fruit

1 bottle of sherry

115g butter

1½ cups brown sugar

½ cup of olive oil

3 tbs Treacle

½ tsp all spice

½ nutmeg

3 eggs

¾ tsp baking powder

2 cups plain flour

METHOD

1. Soak fruit for a day or two in sherry
2. Preheat oven 160 degrees and line a 8 or 9 inch round cake tin with baking paper.
3. Beat butter and sugar until smooth and creamy
4. Add treacle and oil and combine
5. Add spices and baking powder and beat well
6. Add eggs one at a time stirring them individually.
7. Stir in sifted flour
8. Stir in fruit and any remaining sherry
9. Pour into tin and cover with foil and cook for 2.5 hours. Then remove foil and cook for another 45 mins
10. Rest the cake in the pan for 30mins before moving to cooling rack.

SHOPPING LIST

500g Mixed fruit

1 bottle of sherry

Butter

Brown sugar

Olive oil

Treacle

All spice mix

Nutmeg

Eggs

Baking powder

Plain flour