

The INCREDIBLE Adults Only Rich Fruit cake

Fruit Preparation

- 3 cups sultanas
- 4 cups finely chopped crystalised fruit. I use red and green cherries and candied apricot but choose your favourites. Crystalised ginger is great for ginger lovers.
- Enough rum and whisky to JUST cover the fruit. I use an underproof rum.
- Marinate for 40 hours. Most of the rum and whisky should have been absorbed by the fruit.

Method

Now add:

- 1 cup brown sugar
- Juice of 1 lemon
- 4 tb golden syrup
- 250 gm butter, chopped.
- Heat till the butter has melted.
- Cool.
- Add 4 eggs and mix well. Don't add the eggs while the mix is warm or they'll cook.

Now add:

- 1 tsp cinnamon
- 1 tsp mixed spice
- 1 tsp allspice
- 1/2 cup SR flour
- 2 cups of plain flour.

If it looks too liquid add more flour.

- Line a large cake tin with baking paper, or two smaller tins. Scrape in the mixture.
- I usually arrange crystalised cherries or whole skinned almonds in a pattern on the top.
- Place in the oven and cover the tins with a baking tray so the tops don't harden.

- Cook at C75 for about 7 hours. Take off the tray after about 5 hours. The cake is ready when the top springs back when you press it. **Don't overcook.**
- If you want an even more alcoholic cake, springle on 1/4 cup whiskey as soon as the cake is out of the oven. This will help preserve the cake for a year in the fridge. *It will not help preserve anyone who overindulges in large slices. The heat of the cake should mean the alcohol evaporates leaving the flavour. Once again, I am pretty sure some alcohol remains.*

If it seems too squidgy the next day you can bake it for another couple of hours. It should be firm but very, very moist.

Don't ice the cake- it's too moist and the icing will slowly become goo.

Wrap the cold cake in greaseproof paper or alfoil. Leave in the fridge till needed, up to three months. I place mine in a glass cake stand on the bench to show it off when we are ready to eat it.