**Pineapple and Roses Fruit Cake**

Very rich and very good.

*Take:*

1 cup sherry, rum or whisky. Fill a jar with scented rose petals then pour in the alcohol. Soak the petals in the alcohol for an hour; replace with more petals; continue till the alcohol smells fragrant. Instead of roses you can use carnations, orange blossom or scented dianthus.

*Now mix the scented alcohol with:*

* 3 cups sultanas
* 1 cup currants
* 2 cups chopped crystalised cherries
* 2 cups chopped glace or dried pineapple
* ½ cup pineapple or apricot jam
* 3 tbsp grated fresh orange rind or lemon rind or both mixed
* 1 cup finely chopped fresh or canned pineapple
* 1 cup brown sugar
* juice of 1 lemon

Cover with plastic wrap. Place in the fridge. Leave for at least 3 days … 3 weeks is even better!

*After 3 days (or 3 weeks…)*

Preheat oven to 150 ºC.

Mix gently:

* 250gm melted butter
* 5 eggs one by one
* ½ cup of ground almonds
* 2 cups of plain flour
* the fruit mixture

Place in a deep cake tin; I line the edges with baking paper.

Bake for 4 hours. if the cake seems to be browning too fast turn the h eat down.

Cool in tin before turning out. Wrap in alfoil and keep till Christmas. I make more of the rose mixture and dribble a little on the cake every week.