**Pumpkin Fruit Cake**

This cake is rich, moist, and very very good.

*You’ll need:*

* 1 cup mashed pumpkin
* 125g butter
* 1 cup brown sugar
* 2 eggs
* 2 tsp vanilla essence
* 500g sultanas, or mixed fruit (I prefer just sultanas)
* 2 cups self-raising flour

*Method:*

Preheat oven to 200°C

Line a large tin with two layers of baking paper.

Cream butter and sugar; add eggs one by one; then pumpkin, vanilla, fruit, then the flour.

The mixture should be quite moist, but if it seems too dry (which it may be if the pumpkin is dryish) then add a little milk or water.

Pour the mix into the tin; bake for one hour or till it's brown on top and a skewer comes out clean.