

Country Fruit Cake

Ingredients

200g (8oz) self-raising flour
Pinch of salt
½ tsp ground mixed spice
75g (3oz) butter
100g (4oz) soft brown sugar
100g (4oz) raisins
100g (4oz) sultanas
50g (2oz) chopped mixed peel
50g (2oz) glacé cherries, chopped
1 large egg, lightly beaten
Milk approx 125ml (1/4) pint

Cooking time and temperature has not been included and is for the entrant to decide.

Well grease a 20cm (8in) cake tin and line the base with greased greaseproof paper. Sieve together the flour, salt and spice. Rub in the butter. Add the sugar, raisins, sultanas, peel and cherries. Add the egg and sufficient milk so that the mixture will drop from a spoon when shaken. Turn into the prepared tin. Bake in an oven until the cake is golden and a skewer inserted into the centre comes out clean. Leave in the tin for 5 minutes, turn out on to a wire rack and cool.