

Mid-Winter Fruit Cake (aka Christmas Cake)

Ninewells Community Garden

Ingredients:

1kg mixed dried fruit (Janice used prunes in the mix for a rich dark colour – I like to add cranberries)
½ cup liquid - cold tea, sherry or rum
200g butter
2 cups flour
½ cup sugar
½ teaspoon baking soda
pinch of salt
2 eggs
½ cup milk
¼ cup honey



Day 1:

- Soak fruit in liquid

Day 2:

- In a big bowl, rub butter into the flour. Add sugar, baking soda and salt, and then the dried fruit.
- In another bowl, mix the eggs with the milk and honey. Add this to the main mixture and stir with hands.
- Put into a 23cm round or square tin.
- Bake at 160°C for 1½ - 2 hours



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