

Mary Berry's boiled fruit cake

A really quick and easy fruit cake. I only cooked it for about an hour and 10 minutes, and even then I think that it could have come out earlier. This maybe because I have a fan oven, but I would have liked it a bit more moist. Still a great recipe.

Ingredients

397g can of condensed milk
150g butter/margarine
225g raisins
225g sultanas
225g currants
100g glacé cherries - quartered
225g Self raising flour
2 tsps mixed spice
2 tsps cinnamon
2 eggs

Method

- Preheat the oven to 300°F, 150°C, Gas Mark 2
- Pour the condensed milk into a heavy based saucepan, add the butter, fruit, glacé cherries and brandy. Place over a low heat until the milk and butter have melted, stir well and then simmer gently for 5 minutes stirring occasionally. Remove from the heat and leave on one side to cool for about 10 minutes, stirring occasionally to help speed up this process.
- Whilst simmering grease and line with baking paper a 7 inch (17.5 cm) round cake tin.
- Sieve the flour into a large bowl, together with the spices and bicarbonate of soda and make a well in the centre. Add the eggs and the cooled mixture and quickly mix together until well blended.
- Turn into the tin, smooth the top and bake in the oven for 1 1/2 hours or until the cake is well risen, golden brown and the top feels firm. A warm skewer inserted into the centre should come out clean.
- Leave to cool in the tin for about 10 minutes and then turn out and leave to finish cooling on a wire rack.

Adapted from Mary Berry's Ultimate Cake Book

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