

# Tasty Fruit Cake

**Prep:** 15 mins      **Cook:** 2 hrs 30 mins  
**Total:** 2 hrs 45 mins      **Servings:** 6 to 8 servings

## **Nutrition Facts (per serving):**

Calories:	621	Fat:	25 g
Carbs:	95 g	Protein:	10 g

Preheat the oven to 260 F/125 C.  
Line an 8-inch cake pan with greaseproof paper or baking parchment and grease lightly with a little butter.



## Ingredients:

- 150 grams (5 1/2 ounces) unsalted butter, softened
- 150 grams (5 1/2 ounces) dark brown sugar
- 225 grams (8 ounces) all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon mixed spice (or pumpkin pie spice mix)
- 3 large eggs
- 150 grams raisins
- 150 grams sultanas (aka white raisins)
- 1 tablespoon malt whiskey, or brandy

## Method:

- Place the butter and sugar into a large bowl. Cream until light, smooth, and creamy using either a fork or electric hand whisk.
- In another bowl, mix the flour with the baking powder and mixed spice.
- Beat 1 egg into the creamed butter, then beat in 1/3 of the flour mixture. Repeat until all the eggs and flour are used up.
- Add the raisins and sultanas to the mixture and stir well, but gently (you don't want to flatten the cake batter too much ) until all the fruits are incorporated into the mixture.
- Stir in the whisky using a spoon or spatula.
- Spoon the mixture into the prepared cake pan and gently level the surface.
- Cook in the preheated oven for 2 1/2 hours, or until the cake is a deep, golden brown, and a knife plunged into the cake comes out clean.
- Remove the cake from the oven and place onto a cooling rack, leaving the cake to cool in the pan.  
Once cooled, remove from the pan, slice, serve, and enjoy.



## Tips:

1. Do not rush the baking of this cake; it is high in sugars and fruit and needs a long, slow baking time to make sure it does not burn. If you feel it is browning too quickly, lower the heat.
2. The cake keeps well when stored in an airtight container and will last for up to six weeks.