



Recipe of the Month- November 2007

Mom's Christmas Fruit Cake

2 Large delicious fruit cakes

Ingredients:

3 x 500g	Mixed cake fruit
500g	Dates
250g	Cherries
8	Eggs
4 x 250ml	Cake flour
500g	Butter / Margarine
500ml	Sugar
5ml	Bicarbonate of Soda
15ml	Mixed Spice
Pinch	Salt
250ml	Brandy

Method:

1. Preheat oven to 160°C
2. Prepare cake tins by cutting about 3 pieces of brown paper and 1 piece of wax paper to fit into the cake tins. Ending with the wax paper. This is for the bottom as well as the sides of the cake tin.
3. Cream the butter and sugar until light and fluffy.
4. Sieve all the dry ingredients together and add to the butter mixture as well as the soaked fruit.
5. Whisk the eggs and brandy until pale yellow and add to the dough mixture.
6. Bake for 3 hours at 160°C.
7. Pour 125ml of brandy over the cake the moment you remove from the oven.

Will make two large very delicious fruit cakes.

Even better if you keep it in an airtight container in a cold dark cupboard. Drizzle with a bit of brandy every so often.