

Christmas Cake

2lb mixed dried fruit – can include apricots, dates, prunes etc.

½ pint cider

3tbsp whisky

Rind and juice of 1 lemon and 1 orange

8oz butter

8oz soft brown sugar

8oz plain flour

4 eggs, beaten

Method

Combine the dried fruit, cider, whisky, juice and rind of the lemon and orange. Simmer for 2 minutes.

Leave to soak – preferably overnight.

Cream the butter with the sugar.

Slowly add the eggs.

Sift in the plain flour and fold into the mixture - if the mixture starts to curdle, add a tablespoon of plain flour.

Stir in the fruit mixture.

Line an 8" deep cake tin with at least 3 layers of greaseproof paper followed by 1 layer of non-stick paper and pour in the mixture.

Cook slowly at about 300 degrees C for about 4 hours.

Cover half way through cooking.

Use a skewer to push through the middle of the cake – if it comes out clean, the cake is cooked.

The cake can be fed with more whisky – if it is made now, it will mature well for Christmas.