

## DELECTABLY RICH FRUIT CAKE

Combine together in a bowl:

- 500g (1lb) Mixed Fruit,
- 125g (4 oz) raisins,
- 125g (4 oz) glacé cherries,
- 300ml (1/2 pint) medium or sweet sherry

Cover and leave for 3 days.

Cream together:

- 185g (6 oz) margarine or butter
- 185g (6oz) fine dark brown sugar

Add:

- 125g (4 oz) Plain Flour
- 60g (2 oz) S.R. Flour
- 3 large eggs
- 1 teaspoon mixed spice,
- 60g (2 oz) chopped blanched almonds
- 1 tablespoon black treacle
- grated rind 1 lemon & 1 orange

Have ready 8" greased & lined round tin.

Blend all ingredients together, pour into tin & smooth level. Place in centre of oven.

Bake at 150°C (300°F, Gas Mark 2) for 2½ hrs then for 1¼ hrs at 120°C (250°F, Gas Mark 1)

**A very moist cake which lasts well, providing you can hide it from your family!**