



SALTBUSH ECO STORE

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Elizna's Christmas cake

The original title on the recipe Elizna gifted us said "never fail Christmas fruit cake" and it really fits that bill! Other than fruit soaking time (which let's be honest is not really hard work as long as you don't drink the booze!) this cake is out of the oven in two hours!

Best made at least a week in advance, the flavours develop over time. Feel free to brush extra brandy or sugar syrup over the cake occasionally to keep moist.

INGREDIENTS (Makes one 10" round cake)

WET INGREDIENTS

3 cups dried fruit
1.5 cups water
0.5 cup brandy
1 cup glace fruit and peel (optional)
1 cup chopped nuts
0.5 cup butter/margarine
1 tsp bicarb soda
1 cup sugar

DRY INGREDIENTS

2 cups plain flour
0.5 tsp salt
1 tsp baking powder

2 eggs



METHOD

Soak fruit, water and brandy for 2 hours, preferably overnight.
Combine rest of wet ingredients in a small pot and simmer for 10 minutes. Set aside to cool.

Combine remaining dry ingredients and eggs and pour into a lined 10" springform pan.
Bake at 160 deg for 90 minutes.



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