



BOILED FRUIT CAKE

Ready in 2 hours, serves 1 cake. This is my mother's portable cake – perfect for a sweet treat when you're camping or at home in a sealed container on the bench. Lighter than Christmas cake, you can use a variety of dried fruit and even a sad banana from the fruit bowl.

500g dried fruit
 2 cups cold water or cold tea
 250g butter
 1½ cups sugar
 1 tsp grated orange zest
 ½ tsp grated lemon zest
 1 over-ripe banana (optional)
 3 large eggs, at room temperature, lightly beaten
 1 tsp vanilla
 2½ cups high-grade flour
 1 heaped tsp baking powder
 Brandy (optional)

- Place dried fruit in a saucepan with cold water or cold tea. Bring to the boil and keep boiling gently with the lid on for five minutes. Pour off the liquid.
- Chop up butter and add to the pan. Once this has melted, add sugar and blend it in slowly so the sugar dissolves. Leave to cool.
- Preheat oven to 180°C and grease and line a 24cm cake tin.
- Add citrus peel and mashed banana, if using, to mix.
- When cooled, add eggs then fold in vanilla, flour and baking powder. Don't over-mix.
- Pour the mixture into a tin and bake for 60 to 90 minutes. Check the cake after 1 hour in the oven. When the skewer comes out cleanly from the cake, it's cooked.
- Drizzle a little brandy over the warm cake after it comes out of the oven and before removing it from the tin.



*'This is the most amazing cake...
 the results are quite stunning'*

CHOCOLATE BUTTERMILK CAKE

Ready in 1 hour 15 minutes, makes 1 cake. This keeps well and the results are stunning.

Cocoa, for dusting
 115g butter
 125g dark chocolate
 1 cup sugar
 1 tsp vanilla
 1¾ cups buttermilk
 3 eggs
 1¾ cups plain flour
 1 tsp baking soda
 ½ tsp salt

½ tsp baking powder

ICING

100g butter

100g dark chocolate

- Heat oven to 180°C. Grease a 22cm tin. Dust with cocoa.
- Heat butter and chocolate carefully in a saucepan stirring on medium temperature. Do not overheat. Take off heat, add sugar and vanilla straightaway while mix is hot.
- Whisk in buttermilk and eggs. Add dry ingredients, whisk until

- just smooth. Pour batter into tin.
- Bake for 40 minutes or until skewer comes out clean. Turn out on wire rack to cool.
- Make icing. Heat butter and dark chocolate together in microwave, stirring every 30 seconds until melted. Pour over cooled cake.

Cook's TIP

The buttermilk in this cake makes it very moist and it gets better the day after you make it.

Annabelle recommends
 The Damson Collection
 Damson Paste



A rich powerful punch of sweet and sour, this award-winning product is a great accompaniment to aged cheddars, blue and creamy soft cheeses. Available in gourmet food stores, visit thedamsoncollection.co.nz

'The buttermilk in this cake makes it moist and it gets better the day after you make it'