



### **For one large fruit-cake**

Deep baking-pan, 28 cm in diameter, the bottom and sides lined with four layers of wax-paper.

Preheat oven to 150 °C

### ***For the fruit mixture***

250 g dates, cut into small pieces

50 g soft, dried apricots, quartered

50 g glazed pineapple, cubed

250 g fruit-cake mixture

100 g crystallised mixed rind, cut into small pieces

250 g melon preserve, cut

250 g green-fig jam, cut

500 g red glazed cherries

125 ml brandy

Mix all the fruit ingredients together in a large bowl and pour brandy over.

Cover with cling-wrap and allow to soak for at least a day.

### ***For the batter***

250 g soft butter

375 ml castor-sugar

4 large eggs

5 ml vanilla essence

500 ml cake flour

2,5 ml salt

500 g pecan-nuts, chopped

250 – 350 ml brandy

Cream the butter, gradually add the sugar, then beat until light and creamy.

Beat in the eggs one by one, then add the vanilla essence.

Should the mixture tend to separate, a dash of the flour can be added.

Sift the dry ingredients and add to the butter mixture.

Fold the prepared fruit and the nuts into the mixture until all the ingredients are evenly spread.

Scoop mixture into prepared baking-pan, even out the top, place a double layer of baking-paper over and tighten on the sides, making sure that steam can escape.

Bake for two hours.

After 2 hours, reduce temperature to 100° C and bake for a further 30 minutes.

Remove from the oven and leave the cake in the baking-pan for 5 minutes.

Spread half the brandy evenly over the cake.

Turn out the cake and spread the rest of the brandy over the bottom.

Place the cake with the top up on a cooling grid.

Store in an air-tight container – can be sprinkled weekly with more brandy.

The cake can be kept for up to six months.