

## Fruit Cake - Egg Free Recipe

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### Ingredients: -

225g/8oz - currants

175g/6oz - glace cherries chopped

125g/4oz - light brown sugar

175g/6oz - self raising flour

125g/4oz - self raising wholemeal flour

200ml/7oz - cold tea

10ml/1 tsp - ground cinnamon

5ml/1 tsp - grated nutmeg

125g/4oz - mixed chopped nuts

75ml/5 tbsp - sunflower oil

50g/2oz - blanched almonds

30ml/2 tbsp - glace cherries

18cm/7" - non-stick cake tin

grated rind & juice of 1 orange

### Method: -

Preheat oven to 160°C/325°F/gas mark 3.

Mix currants, 125g/4oz cherries, sugar and orange rind in a pan.



Make up the orange juice to 250ml/8oz with tea, then add to the pan.

Bring to the boil, then set aside and cover, leave for 30 minutes.

Mix flours, spices and nuts in a bowl. Make a well in the centre and add the fruit with the liquid and oil.

Beat well and turn into a tin.

Top with almonds and cherries.

Bake for about 1 hour and 20 minutes until a skewer comes out clean.

Cool on a wire rack.

This cake will keep fresh for about two weeks in a sealed tin.