

# Fruit Cake

## Ingredients

- 1 kg Mixed fruit
- 2 cups Black Coffee  
(Substitute with ginger ale if preferred)
- 2 cups Self-raising flour (or gluten free + 2 tsp Baking Powder)
- 2 t Mixed spice
- A few drops of Almond or Vanilla Essence

## Method

Soak the fruit overnight in the coffee. You can replace a small amount of the liquid with Rum, Brandy or Port/Sherry.

The next day sift in the flour and spices and stir until just combined.

Double-line a 250mm square or round cake tin with baking paper.

Bake at 150°C for 1 ½ to 2 hours until a skewer tests clean.  
Cool in the tin.

**Tip:** This cake freezes well or alternatively you can spoon the mixture into muffin trays and cook for ½ hour.

