Fruit Cake recipe

Ingredients & Quantities

- 70g of Currants
- 70g of Sultanas
- 60g of Raisins
- 140g of Plain Flour
- 60g of Castor Sugar
- 60g of Margarine
- 1/2tsp of Bicarbonate of Soda
- 105ml of Milk
- 1/2tblsp of Vinegar

Method

1. Rub the flour, sugar and margarine together.
2. Add the dried fruit to the mixture.
3. Mix the bicarbonate of soda with the vinegar and milk and add this all to mixture - mix well.
4. Place in a greased tin.
5. Bake for approx. 2 hours in a slow to moderate oven. After 1 hour, place a double piece of greaseproof paper over the cake for the last hour.

Notes: keep in an airtight tin, sealed in tin foil to make the cake stay moist.