

## *Bake and Decorate* **Christmas Fruit Cake**

**Ingredients:**

250g Butter  
200g Caster sugar  
5 Eggs, lightly beaten  
250g Plain flour  
60g Self raising flour  
15g Nutmeg  
15g Cinnamon  
15g Mixed Spice  
500g Sultanas  
250g Raisins  
250g Currants  
60g Almonds, chopped  
60g Cherries, chopped  
60g Mixed peel  
20g Marmelade  
60ml Sherry or Rum\*

\*You can add orange juice instead of alcohol

Prepare fruit, add almonds, cherries, rind and sherry. Sit aside  
Preheat oven to slow 150oC.  
Sift flours, mixed spice, nutmeg and cinnamon.  
Cream butter and sugar and gradually add lightly beaten eggs.  
Carefully fold in the flour and add the fruit.  
Bake for 3 ½ to 4 hours.