**Light Fruit Cake Recipe**

**Ingredients:**

5oz/150g butter at room temperature

5oz/150g caster sugar

3 large eggs

8 oz/225g plain flour, sifted together with baking powder

1 teaspoon baking powder

6oz/175g currants

6oz/175g sultanas

2 oz/50g glace cherries, rinsed, dried and cut into halves

2 oz/50g mixed whole candied peel, finely chopped

2 Tablespoons ground almonds

The grated rinds of 1 small orange and 1 small lemon

2 oz/50g whole blanched almonds

**Equipment:**

A 7-8”/18-20cm round tin, lined with baking parchment.

**Preheat the oven to gas mark 3, 325oF, 170oC, 160oC for fan oven**

#### Method:- In a mixing bowl beat butter and sugar together until light and fluffy. In a separate bowl whisk the eggs, then, a little at a time, beat them into the creamed butter and sugar, adding a dessertspoon of flour each time. Carefully fold in the remainder of the flour. The mixture needs to be of a good soft dropping consistency. If it seems too dry, add a dessertspoon of milk.

Carefully fold in the fruit, ground almonds, and orange and lemon rinds. Then spoon the mixture into the prepared cake tin, smoothing it out evenly with the back of the spoon. Next arrange the whole almonds in circles on top of the mixture, but do this carefully and lightly; if they are pressed in they will sink during the baking.

Place the cake in the centre of the oven and bake 2 – 2 1/2 hours or until the centre is firm and springy to the touch. Let it cool before taking it out of the tin. This cake keeps very well in an airtight tin and tastes all the better if kept for a few days before cutting.

 **Howth & Sutton Horticultural Society Autumn Show 2014**