**Sultana & Cherry Cake**



**A delicious moist cake that can be made early.   
It will keep well for a week at least.**

**Note: All ingredients should be at room temperature.   
Remove the butter and eggs from the fridge the night before.**

**Ingredients:**1.5 lb/700 gr sultanas

12 oz/340 gr glace cherries

8 inch/20 cm cake tin

8 oz/230gr plain flour + pinch of salt

6 oz/170gr butter

Grated rind of 1/2 lemon

6 oz/170 gr caster sugar

4 eggs

**Equipment**8 inch/20 cm cake tin

Cardboard (cereal box)  
Baking Parchment

Line the cake tin with cardboard and non-stick baking parchment.

Set the oven to 175oC (165 in fan ovens)/gas Mark 4

If the cherries are very sticky wash quickly in hot water and dry thoroughly. Cut in half. Clean the sultanas and combine with the cherries and 2/3 tablespoons of the sifted flour.

Soften the butter with the lemon rind, add the sugar gradually and beat mixture until soft and light. Whisk the eggs and add to the mixture a little at a time with a spoon of flour. Beat well after each addition. Fold in the remaining flour. Fold in the fruit. Turn into the prepared tin and bake in pre-set oven for 1 hour, then reduce the heat to 160oC (150 in fan ovens)/Mark 3. Continue cooking for approximately 1 hour and test with a skewer. Watch towards the end that the fruit on the top doesn’t burn.

Remove from the oven when any mixture clinging to the skewer is cooked - don't wait for the skewer to come out clean. Leave to cool in the tin.

When quite cold turn out and wrap the cake in double greaseproof paper.

**Howth & Sutton Horticultural Society Autumn Show 2018**