

Fruit and Nut Cake



Easy

A deep, semi-rich fruit cake that's perfect for teatime and will keep for several days in an airtight container. For a sticky glaze, drizzle with a little clear honey once cooled.

Serves 12

Ingredients

225g (8oz) lightly salted butter, softened
225g (8oz) caster sugar
1 ½ tsp ground cinnamon
2tsp Dr. Oetker Almond Extract
4 medium eggs, beaten
200g (7oz) plain flour
75g (3oz) ground almonds
50g (2oz) natural glace cherries, halved, plus extra to scatter
175g (6oz) mixed dried fruit, plus extra to sprinkle
75g (3oz) flaked almonds, plus extra to sprinkle

Method

1. Preheat the oven to 150°C/300°F/Gas Mark 2. Grease and line the base and sides of two 10-12cm (4-5inch) loose base cake tins or an 18cm (7inch) loose base cake tin.
2. Using a hand held electric whisk, beat together the butter, sugar, cinnamon and almond extract until pale and creamy.
3. Gradually beat in the eggs, a little at a time, adding a spoonful of flour if the mixture begins to curdle. Stir in the remaining flour and almonds until combined.
4. Add the cherries, dried fruits and almonds and stir until mixed. Transfer to the tin or tins and level the surfaces. Scatter with extra cherries, dried fruit and almonds and bake for about 1 ¼ hours for small



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tins or 1 1/2 hours for a larger tin until the surface feels firm to the touch and a skewer, inserted into the centre, comes out clean. Leave to cool in the tins.

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