



# Royal Fruit Cake

about 10 - 12 servings



Medium

up to 120 Min.



## Ingredients:

### For the Cake:

240 g Dates stoned  
50 g Sultanas  
200 g Unsalted Butter cut into pieces  
300 g Light Muscovado Sugar  
25 g Stem Ginger chopped  
3 ml Dr. Oetker Sicilian Lemon Extract (2-3 drops)  
200 g Plain Flour  
7.5 g Dr. Oetker Baking Powder (1 ½ tsp)  
250 g Cooking Apples peeled, grated or chopped  
3 ml Dr. Oetker Madagascar Vanilla Extract (2-3 drops)  
2 Medium Eggs

### For the Decoration:

200 g Dr. Oetker Ready to Roll White Fondant Icing  
200 g Dr. Oetker Ready to Roll Marzipan  
40 ml Honey  
100 g Icing Sugar  
Dr. Oetker Ready to Roll Coloured Fondant Icing

- 1** **Royal Fruit Cake:**  
Preheat oven to 160°C fan oven 140°C. Grease a 6" round cake tin or 2lb loaf tin.
- 2** Sieve the flour and Baking Powder together.
- 3** Place the dates and sultanas in a bowl and cover with boiling water.
- 4** Melt the butter and sugar together in a saucepan and allow to cool slightly. Beat the eggs, ginger, Sicilian Lemon Extract and Vanilla Extract into the butter and sugar.
- 5** Drain the dates and chop finely. Add to the saucepan and mix well.
- 6** Stir in the apple and flour, then spoon into the tin and bake in the oven for about 1hr 15 mins until well risen. A skewer inserted should come out clean, with a few crumbs. Leave to cool in the tin.
- 7** Dust the top with icing sugar to serve. Or to decorate your Elizabeth Fruit Cake in a patriotic style, brush the cake with Dr. Oetker Apricot Glaze, then cover with a layer of Dr. Oetker Natural Marzipan.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



- 8 Allow to dry and cover with a layer of Dr. Oetker Ready To Roll White Icing. Use Dr. Oetker Designer Icing in Red and Blue to draw a Union Jack on your cake...or just some regal writing! Most importantly have fun decorating your Queen Elizabeth Cake! Cake lasts a week stored in an airtight container (delicious from the fridge) or for one month frozen.

