

# Boiled Fruit Cake

<b>Ingredients:</b> 250g unsalted butter 1 cup brown sugar 1 kg mixed dried fruit ½ cup sweet sherry ½ teaspoon bicarbonate of soda 1 ½ cups SR flour 1 cup Plain flour 1 teaspoon mixed spice 4 eggs	<b>Equipment:</b> 23cm square cake tin Measuring scales Measuring cups and spoons Large Knife White chopping board Large saucepan Wooden spoon Large mixing bowl
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## Method:

<ol style="list-style-type: none"><li>1. Preheat oven to 180c. Line 23cm square cake tin with baking paper.</li><li>2. Put the butter, sugar, mixed fruit, sherry and <math>\frac{3}{4}</math> cup water in a saucepan. Stir over low heat until the butter has melted and sugar has dissolved. Bring to the boil, then reduce the heat and simmer for 10 minutes. Remove from heat, stir in the bicarbonate of soda and cool. Place mixture into a large mixing bowl and place in the fridge. This will help cool mixture down quickly.</li><li>3. Sift the flours and spice into a large mixing bowl and make a well in the center. Add the eggs to the fruit, mix well, pour into the well and mix thoroughly.</li></ol>	<ol style="list-style-type: none"><li>4. Pour mixture into prepared cake tin smooth the top and bake for 1 <math>\frac{1}{2}</math> hours.</li></ol>
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