



# RICH FRUIT CAKE CHAMPIONSHIP

Proudly sponsored by



## RICH FRUIT CAKE RECIPE

(Cake is not to be iced)

### Ingredients:

(Use Sunbeam Food products where possible)

250g butter	60g chopped red glace cherries
250g dark brown sugar	60g mixed peel
6 eggs	60g chopped almonds
250g sultanas	375g plain flour
250g raisins	1 tsp baking powder
200g currants	1 tsp mixed spice
100g dates	200ml sherry or brandy

### Method:

Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in a well prepared 19-22cm square tin, and bake in a slow oven for approximately 3 to 3½ hours.

Note: Fruit should be cut to the size of currants.

### HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:

Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points