

Techwriter Xmas fruit cake

450gm mixed fruit

1 cup sugar

1 cup water

125gm butter

2 tspn mixed spice

125 gm blanched almonds (chopped)

1 tspn bicarbonate of soda

2 eggs

1 cup self raising flour

1 cup plain flour

2 tablespoons (30 ml) port (can also use rum or brandy or sherry)

To make

Preheat oven to 150C. Line a 7inch cake tin with high sides with greaseproof paper

Place all ingredients except flour, eggs and port into a saucepan

Bring to boil and simmer for 5 min

Sift flours

Beat eggs thoroughly

Cool ingredients in pan, add port

Then add flour and eggs to pan and mix well.

Place mixture into cake tin and cook for 1.5 hours