

Dad's Rich Fruit Cake

1 bottle sherry
1/2lb each of sultanas, currants and raisins
6oz chopped peel
3oz chopped nuts (optional) (I sometimes put chopped ginger in instead!!)
6oz glace cherries, halved
Grated rind of an orange and a lemon
1tsp vanilla essence

Place the above all together into a bowl with a lid, stir twice daily, for a week. You may want to add a little more alcohol (ginger wine) if it gets soaked up - depends on how dehydrated your fruit is.

12oz of butter and 12oz soft brown sugar - Cream until light.
Add in 4 eggs (medium), one at a time.

To the cream mixture add in 1lb SR flour and 1/2 tsp ground nutmeg, 1 tsp mixed spice and a pinch of salt.

Combine with the fruit mix and mix well, but gently.

Line a springform tin with greaseproof paper (sides and bottom). Wrap the outside of the tin in newspaper. And make a newspaper bottom too. I use a 12" round tin.

Fan oven 150 for half an hour.
Then turn down to 100 for 3 1/2 to 4 hours.
Leave to cool in tin.

Can eat as is or decorate as a Christmas cake.

I normally have enough mixture left to make 6 muffins!!!! It is super delicious.