

Elizabeth Cadden's Light Fruit Cake

Ingredients

250g Butter
1 cup castor or brown sugar
3 -4 eggs
2 cups SR flour sifted
1 heaped teaspoon Bicarbonate of Soda
¼ tspn ground nutmeg
2 teaspoon ground Cinnamon
2 cups dried fruit
½ cup chopped citrus peel
¼ cup crystallized ginger chopped fine
1 cup milk
Vanilla to taste

Method

1. Pre heat the oven to 150-180°C No hotter
2. Cream the butter and the sugar, slowly add eggs.
3. Sieve together the flour and the spices with the bicarbonate soda and add to the mix.
4. Add the dried fruit with the milk and vanilla.
5. Pour into a 22cm round tin and smooth and remove air bubbles.
6. Bake for 45 mins to 1 hour. Test with skewer.
7. Turn out on to wire tray to cool.

Elizabeth likes to beat the eggs in a separate bowl and then add them gradually