Farmhouse Fruit Cake



Ingredients

175g mixed dried fruit

300g low protein mix

150g hard margarine or butter

2 teaspoon baking powder

110g demerara sugar, plus a little extra for sprinkling on top

150ml water

Method

1. Preheat the oven to Gas Mark 6/200°C/400°F.
2. Put the dried fruit into a bowl and pour on enough boiling water to cover. Leave to stand for 10 minutes. Drain well.
3. Put the low protein mix into a mixing bowl. Rub the butter or margarine in until the mixture resembles breadcrumbs.
4. Stir in the baking powder and the sugar. Add the drained fruit and mix well.
5. Make a well in the centre and pour in the water. Stir to form a stiff mixture.
6. Grease a 7'' round cake tin and line the base with greaseproof paper. Spoon in the mixture and level the top. You may need to use a metal spoon dipped in water.
7. Sprinkle the 1-2 teaspoons of demerara sugar. Place in a preheated oven for about 1 hour until risen, firm to touch and a metal skewer when pushed into the centre, comes out clean.
8. Leave in the tin for 10 minutes before turning out onto a wire cool rack to cool completely. This will freeze well.