

## **Christmas Cake**

### **Ingredients**

120g currants

120g sultanas

60g mixed peel

75g soft brown sugar

2 tablespoons crushed pineapple

½ pint water

1 tablespoon brandy (optional)

90g margarine

150g low protein flour mix

1 teaspoon mixed spice

½ teaspoon ginger

½ teaspoon cinnamon

½ teaspoon nutmeg

Pinch of salt

1 teaspoon bread soda

Oven Gas mark 4/180°C/350°F

Tin-6", loose bottomed tin, greased and lined.

### **Method**

1. Place sugar, fruit, water and margarine into a pan and bring to the boil.
2. Simmer for 3 minutes and allow to cool but not to go cold.
3. Sift all dry ingredients, and then add gradually to the fruit mixture.
4. Place in a tin and bake for 2-2 ½ hours or until a skewer pushed into the centre of the cake comes out clean. If the top appears to overbrown, place a piece of greaseproof paper over the top.
5. Remove from oven; pour brandy over the cake and leave to cool before removing from the tin.