Delicate Kugelhupf

NIBBLEDISH CONTRIBUTOR

Ingredients

200 g unsalted butter (soft), 120 g caster sugar, 4 large eggs,
400 g self raising flour or plain flour with 6 level teaspoons of baking powder (sifted)
100 g sultanas
110 g currants
110 g almond
grated rind of one lemon (unwaxed or organic)
2 tablespoons of rum
pinch of salt
1 or 2 tablespoons of milk, if needed

Instructions

1. cream the butter and sugar together until light and fluffy
2. add grated lemon rind and pinch of salt and mix in
3. stir in 1 egg at a time with some of the sifted flour,
4. mix in the rum and stir in gradually all the flour
   if the mixture is too dry add some milk ,but the cake mixture should not be to runny as the fruit would sink to the bottom while baking
5. now add your sultanas, currants, mixed peels and mix all together
6. put cake mixture into a baking tin, which has been greased and dusted with flour , place in oven and bake
7. check if ready by inserting a skewer and if it comes out clean it is ready
8. allow the cake to cool for a few minutes in the tin , then turn out onto wire rack to cool completely and dust with icing sugar