



Christmas fruit cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of wheat flour
- 250 grams of butter
- 250 grams of caster sugar
- 4 eggs
- 1 tea spoon of baking powder
- 100 grams of candied orange and lemon zest
- 300 grams of raisins
- 100 grams of almonds
- 150 grams of whole cherries from jam
- 150 ml of rum

Instructions

1. Put raisins into small bowl and pour over rum.
2. Peel and chop almonds, chop candied zest.
3. Strain cherries.
4. Grind butter with sugar, when the mixture is fluffy add yolks one by one.
5. Sift flour and mix with baking powder.
6. Half of the flour add to butter, sugar, yolks mixture.
7. Strain raisins.
8. Mix zest, raisins, cherries, almonds and remaining flour, make sure that flour has covered fruits.
9. Mix fruits with dough.
10. Whip whites and add to the dough mixing carefully.
11. Pour dough into baking tray.
12. Bake in preheated oven in 140 C degrees for 2 and half hour.
13. Long baking in relatively low temperature should make our fruit cake fresh for

longer time.