

Mary's Fruit Cake

(Serves 6)



This moist fruit cake recipe is designed for use with a Le Creuset 22cm round cocotte.

Ingredients:

500g mixed dried fruit
425g can crushed pineapple (drained)
50g glace cherries, halved
125 butter or margarine
175g soft brown sugar
1 tsp mixed spice
A good pinch of salt
1 tsp bicarbonate of soda
150g plain flour
2 medium eggs, beaten

- Pre heat your oven to 160°C / 325°F / Gas mark 3. (For a fan oven reduce to 150°C / 300°F / Gas mark 2.)
- Line the cocotte with a pre-shaped 20cm deep cake tin liner, or line with greaseproof paper.
- Put the first six ingredients into a mixing bowl and microwave on high power for 3 minutes.
- Mix well, then add all the remaining ingredients and mix again.
- Transfer to the lined cocotte and level the top. Decorate with a few blanched almonds if it is to be a plain fruit cake.
- Cook below the centre of the oven for approximately 1¼ - 1½ hours, or until a skewer inserted into the centre comes out cleanly.
- Cook in the cocotte for 10-15 minutes then turn out and cool thoroughly.

Hint:

- *If you do not have a microwave oven, put the first six ingredients into a large saucepan and heat gently until the fat is melted, then continue with the recipe.*

Alternatively:

- Don't decorate with blanched almonds, but turn upside down and cover with marzipan and ready to roll icing for the perfect Christmas cake!

