



The following recipe is compulsory for entrants in Class 41

RICH FRUIT CAKE COMPETITION

Here's what you need:

250g (8oz) sultanas ¼ teaspoon grated nutmeg 250g (8oz) plain flour

250g (8oz) chopped raisins ½ teaspoon ground ginger 60g (2oz) self raising flour

250g (8oz) currants ½ teaspoon ground cloves 1/3 cup sherry or brandy

125g (4 oz) chopped mixed peel 250g (8oz) butter ½ teaspoon vanilla essence

90g (3oz) chopped red glace cherries 250g (8oz) soft brown sugar ½ teaspoon almond essence

90g (3oz) chopped blanched almonds 4 large eggs ½ teaspoon lemon essence or finely grated lemon rind

Here's what you do:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour but preferably overnight.

Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm (8inches) and bake in a slow oven for approx. 3-4 hours. Allow to cool in the tin.

NOTE:

To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 to 4 pieces.

Blacktown & District A H & I SOCIETY

PO Box 6064 Blacktown, NSW, 2148

Office :- James Simpson Pavillion Blacktown Showground Richmond Road, Blacktown NSW 2148

President Mrs Wilma Drower | Secretary Pam Wells

Phone (02) 9621 4626 | Mobile 0428 395 875 | secretary@blacktownshow.com.au