

Fruit Cake Recipe

Ingredients

3/4 - 1lb mixed fruit + 200g carton glace cherries
- don't use whole, cut into 4 pieces

1 cup plain flour

1 cup self raising flour

1 cup sugar

1 cup water

1 teaspoon bicarbonate of soda

4 ozs margarine

2 eggs

Method

Put fruit, margarine, sugar, water and bicarbonate of soda into saucepan, bring to boil and simmer for 15 mins.

Leave to cool then add flour and eggs, one at a time.

Normal for mixture to be wet in appearance.

Put into 7 or 8 inch tin and bake at gas mark 3 / 170c for 1 hour 30mins.

Lemon Drizzle Recipe

Ingredients

100g (3 1/2 oz) butter
200g (7oz) self raising flour
100g (3 1/2 oz) caster sugar
2 large eggs, lightly beaten
100ml (3 1/2 fl oz) milk
Finely grated zest of 1 lemon

Drizzle topping

Juice of 3 lemons and finely
grated zest of 1 lemon
100g (3 1/2 oz) granulated
sugar, plus 2 tbsp extra

Method

Preheat oven to 180c / fan or 160c gas 4.
Line an 8 x 21cm loaf tin with baking paper.
Put the butter in a pan and heat gently until just melted.
Sift the flour and caster sugar together into a bowl.
Add the eggs, milk and lemon zest, then pour in the butter.
Use a stick blender to mix together.
Scrape the batter into a lined tin and bake for 20-25 mins.
Leave to cool in the tin slightly then pierce the top of the cake
all over with a toothpick.
For the drizzle, mix the lemon juice and zest with the sugar.
Spoon it over the cake, letting it sink in before adding more.
Sprinkle the extra sugar on top and leave to cool before slicing.