

Sunbeam Fruit Cake



Recipe supplied by Sunbeam.

Ingredients

375 g Sunbeam Mixed Fruit
125 g Angas Park Diced Dates
1 cup brandy
1 cup water
125 g butter
2 tablespoons S&W Maple syrup
1 cup dark brown sugar
1 teaspoon bicarbonate of soda
1 tablespoon boiling water
2 eggs
1 cup self raising flour
1 cup plain flour

1/2 teaspoon mixed spice

1/4 teaspoon nutmeg

1 teaspoon vanilla essence

Method:

1. Soak fruit overnight in brandy, if you warm the brandy it infuses faster and you can soak for a few hours instead of overnight.
2. Place soaked fruit, water, butter, maple syrup and sugar in a saucepan. Slowly bring to the boil then remove from heat and add bicarbonate of soda mixed with one tablespoon boiling water.
3. Cool for 15 minutes.
4. Add lightly beaten eggs, mixing thoroughly. Fold in sifted flours, spices and vanilla essence.
5. Bake at 160°C for 75 to 90 minutes. Cool in tin. We used a 21cm bundt tin.
6. Decorate with Caramel glaze and Sunbeam flake almonds.