



SUNBEAM FRUIT CAKE

Filled with the yummy goodness of Sunbeam Mixed Fruits, this cake is perfect for any Christmas celebration.



NORMAL



30



90



10

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

Instructions

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 a cake tin. We used a 21cm bundt cake tin.
6. Decorate with Caramel glaze and Sunbeam flake almonds.