



## Spice N'Easy Fruit Cake

A easy to make moist, firm fruit cake, gently spiced with the warming flavours of mixed spice and nutmeg. Makes 2 loaf cakes. A tablespoon of whiskey can be added for a richer cake.

**Preparation Time** : 20 mins

**Cooking Time** : 1 1/2 - 2 hours

### Ingredients

8 oz / 225 g butter or margarine  
8 oz / 225g soft brown sugar  
1 lb / 450g dried mixed fruit  
1 lb / 450g self-raising flour  
3 eggs, beaten  
5 fl oz / 150ml water  
glace cherries to decorate (optional)

### Herbs & Spices

1 tsp Mixed Spice  
1 tsp Nutmeg Ground

### Cooking Instructions

Preheat the oven to C / F/ gas mark 3.

Grease or line two 1lb / 450g loaf tins.

Place the sugar, water, butter and fruit in a large pan and bring to a boil. Allow to simmer for 10 - 15 mins until the fruit is nice and plump. Allow to cool for a bit, then fold in the beaten eggs, followed by the flour and the spices.

Divide the mixture between the two tins and decorate with halved glace cherries. Bake in the centre shelf of the oven for 1 1/2 - 2 hours until cooked.