



Rutland, Steady, Cook!

Wellies' Fruit Cake

Ingredients

1kg mixed Dried Fruit
Small Tin of Pineapple
5 Eggs
8oz of Gluten-free Self-raising Flour
8oz Demerara Sugar
8oz Dairy-free Spread
Small tub of Glacé Cherries

Method

1. Preheat your oven to 150°C. Prepare a cake tin with greaseproof paper.
2. Place fruit, self-raising flour and cherries in a bowl.
3. On the stove, melt sugar and margarine together until all the sugar has dissolved.
4. Whizz the eggs and pineapple to a pulp.
5. Blend the wet and dry ingredients together until smooth.
6. Pour the cake batter into the prepared cake tin and cook for 50 minutes (or until a knife can be inserted and comes away clean).

Hint: Standard self-raising flour and butter can also be used with the same results.

Don't forget to share your own **Wellies' Fruit Cake** image on Facebook using **#RutlandSteadyCook**

Thank you to:

Wellies Tea Room
Rutland Water Garden Nursery
Oakham

