

Show Recipe 2015

Fruity Marmalade cake

225g/8oz self-raising flour
1/4 level teaspoon mixed spice
1/4 level teaspoon grated nutmeg
1/4 level teaspoon cinnamon
Pinch of salt
110g/4oz caster sugar
60g/2oz glace cherries chopped
225g/8oz dried mixed fruit
1 heaped tablespoon thick orange marmalade
3 eggs
6 tablespoons milk
Few drops vanilla extract
110g/4oz butter, melted
15g/1/2oz walnuts chopped

1. Pre heat oven to 150 C/300 F
2. Grease an 18cm/7 inch round cake tin, line with greaseproof paper and tie a piece of brown paper round the outside of the tin so that it stands about 5cm/2 inches above the tin.
3. Sift the flour, spices, salt and sugar into a bowl, add the cherries, dried fruit and marmalade and stir well
4. Break the eggs one at a time into a jug and stir into the mixture: add the milk, vanilla extract and melted butter.
5. Mix thoroughly and then beat with a wooden spoon for three minutes: turn the mixture into the prepared tin.
6. Sprinkle the top of the mixture with the chopped walnuts and bake in the centre of the oven for 1hr 50mins - 2hours
7. Check the cake is cooked by inserting a skewer into the centre of the cake: if it comes out clean the cake is ready.
8. Leave to cool in the tin for 30 minutes and then turn out onto a wire rack.