

Recipe - Easy Fruit Cake
(To be used for Class H2)

Ingredients	Method
325g or 12oz mixed fruit	Place fruit, sugar, margarine or butter and water in a pan, simmer slowly for 20 minutes. Allow to cool, then add beaten egg and stir in the flour. Turn into a greased 15-18cm or 6-7inch cake tin. Bake for 1 ¼ hours at 150C/300F/Gas2. Keep an eye on the cooking time as all ovens are slightly different. Leave in the tin for 15 minutes before turning out onto a cooling rack
100g or 4oz sugar	
100g or 4oz margarine or butter	
150ml or ¼ pint of water	
1 large egg	
225g or 8oz of self-raising flour	