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*by ewfood*

# Fruit Cake

## Ingredients

3/4 cup or 13 tbsp sugar
2 tsp baking powder
2 1/4 cups cake flour
4 1/4 tbsp milk
5 large eggs
1 cup butter
1 1/2 tsp vanilla essence
1 cup glace cherries
1 cup sultanas
10 tbsp mixed citrus peel
8 tbsp glace fruit - chopped
3 1/4 preserved ginger - chopped
8 tbsp pecan nuts - chopped

## Preparation

1. First, beat together butter and sugar in a large bowl.
2. Then add in the eggs one at a time.
3. Mix well.
4. Now pour in the milk and vanilla essence.
5. Keep this butter mixture
6. Also, keep aside 5 1/2 tbsp of the cake flour.
7. Following that - in another large bowl, sift the remaining flour and baking powder with a pinch of salt.
8. Now, you can add in the butter mixture.
9. Thereafter, dust the cake flour (that was kept aside) on the fruits, nuts and ginger.
10. Then incorporate all into the batter.
11. Pour this into a lined and greased baking baking tin.
12. Bake in a preheated oven (150 degrees C or 302 degrees F) for 2 to 2 1/2 hours or until cooked from the inside.
13. Allow the cake to cool down.
14. Before serving, dust the icing sugar on top...and enjoy!

## Cooks Note