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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 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

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