



### Ingredients

250g Self Raising Flour  
150g Brown Sugar  
175g Butter  
500g Dried Mixed Fruit  
150g Stewed Apple (Pie filling)  
200g Assorted Nuts (Almonds/Walnuts)  
150g Glacé Cherries  
2 tsp (10ml) Mixed Spice/ Cinnamon  
4 Eggs  
Spirits to soak dried fruit

### Method

Soak the dried fruit in the spirit of choice overnight. In the morning drain but do not dry the fruit. Dispose of the spirit in the traditional manner!

Grease a nine inch spring-form cake tin and line with parchment paper.

Preheat the oven to 160 C / 325 F / Gas 3.

In a large bowl:

Cream the butter and sugar.

Add the eggs one at a time so they mix well. Use a whisk to ensure a smooth mixture.

Add the flour a bit at a time and stir until you have a creamy paste.

Add all the other ingredients in any order. Stir well with a wooden spoon to distribute everything evenly throughout the mix.

Spoon the mix into the prepared cake tin and place in the oven for two hours. Check the cake after one and a half hours with a wooden skewer/cocktail stick. If it emerges clean the cake is ready for the rack. If it has sticky bits give the cake another half hour and repeat the process. When cool eat!