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## **VAS Junior Boiled Fruit Cake**

*A competition for junior cake bakers aged under 18 on the day of their local show/ field day*

### **Recipe**

#### ***Ingredients***

- 375g mixed fruit
- $\frac{3}{4}$  cup brown sugar
- 1 teaspoon mixed spice
- $\frac{1}{2}$  cup water
- 125g butter
- $\frac{1}{2}$  teaspoon bicarbonate soda
- $\frac{1}{2}$  cup sherry
- 2 eggs, lightly beaten
- 2 tablespoons marmalade
- 1 cup self-raising flour
- 1 cup plain flour
- $\frac{1}{4}$  teaspoon salt

#### ***Method***

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil

Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool

Add the sherry, eggs and marmalade, mixing well

Fold in the sifted dry ingredients then place in a greased and lined **20cm round cake tin**

Bake in a moderately slow oven for 1.5 hours or until cooked when tested