



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

David's Easy Fruit Cake by David Pengelly

Ingredients

225g (8 oz.) Butter
225g (8 oz.) Soft brown sugar
5 Eggs
140g (5 oz.) Plain flour
115g (4 oz.) Self-raising flour
55g (2 oz.) Ground almonds
2 Oranges (finely grated rind of)
2 Tsp. Mixed spice
450g (1 lb.) Sultanas
115g (4 oz.) Chopped cherries
115g (4 oz.) Flaked almonds to decorate

Method

- Mix the butter, sugar, eggs, flours, ground almonds, spice and orange rind together in a mixer for two minutes, blend in the fruit, place into a 20cm (8") lined cake tin, level the top.

AGA (2, 3 and 4 oven): bake on a grid shelf set on the floor of the roasting oven with the cold plain shelf on the 2nd set of runners for about 30 minutes.

Then move the cold plain shelf to the middle of the simmering oven and place the cake on top. Bake until the cake is firm on top – about 2-4 hours.

Everhot: in the top oven set the oven shelf on the second position from the floor (in the middle of the oven) and bake with the oven set to 160°C for about 2-4 hours until the cake is firm on top.