

# TheRecipeWorks - Rich Fruit Cake

## Rich Fruit Cake

Serves: 6-8

1 lb currants  
8 oz raisins  
1 lb sultanas  
6 oz mixed peel  
4 oz glace cherries  
4 oz shelled almonds  
10 oz margarine  
10 oz castor sugar  
6 - 8 eggs  
12 oz flour  
Pinch of salt  
2 tsps mixed spice  
Grated rind of 1 lemon  
Lemon juice  
A little milk

Cream margarine and sugar, add eggs separately, beat mixture till light and fluffy.

Sieve dry ingredients, add fruit and lemon rind, fold gradually into creamed mixture, adding squeeze of lemon juice and little milk.

Put mixture of stiff dropping consistency into a lined 9 inch cake tin, bake at 350F for 2 hours, then reduce temp to 300F and cook for 4 hours in all.