

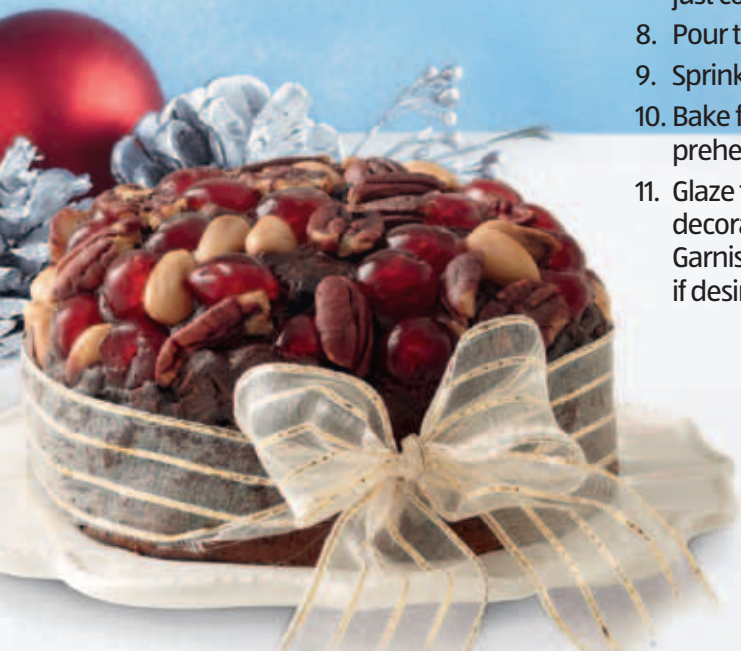
EASY CHRISTMAS CAKE

INGREDIENTS:

- 200g Merryfield caster sugar
- 250g Beautifully Butterfully butter
- 2 Lodge Farms eggs
- 150ml orange juice
- 250g White Mill self raising flour
- 300g Sweet Vine mixed fruit
- 1 cup White Mill slivered almonds
- 1 tsp Stone Mill cinnamon
- 250g glacé cherries
- 1 tbsp apricot jam

METHOD:

1. Preheat oven to 150°C.
2. Grease a 23cm round baking tin and line with baking paper.
3. Using a hand mixer, cream butter and sugar until light and fluffy.
4. Add eggs and orange juice, then mix well.
5. In a separate bowl, add 1/3 cup of flour, cinnamon and dried fruit, tossing to combine.
6. Add rest of flour to butter mix, then mix well.
7. Add floured fruit, and mix until just combined.
8. Pour the mixture into prepared tin.
9. Sprinkle top with slivered almonds.
10. Bake for 2 hours in preheated oven.
11. Glaze top with apricot jam, and decorate with glacé cherries. Garnish with additional nuts if desired.



Level Australian Standard 250ml measuring cup and metric spoons used.
Appliances vary considerably, please adjust cooking times if necessary.