

## TRADITIONAL FRUIT CAKE




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**Preparation :** 20 min - **Resting :** - - **Cooking :** 1 hr 30 min - **Equipment :** -

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### Ingredients : 6

- 225 g plain flour - 225 g dark brown sugar - 225 g butter (soft) - 1 tblsp black treacle - 4 eggs - 1 level tsp mixed spice - 1 level tsp cinnamon - ¼ tsp nutmeg - 225 g sultanas - 225 g raisins - 225 g currants - 75 g glacé cherries - 75 g mixed peel - 4 tablespoons of Brandy - grated rind of 1 lemon/orange (optional) - 75 g almonds (optional)

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1. Soak the fruit in Brandy overnight. Stirring occasionally.
2. If using almonds chop finely, using the mini bowl and blade.
3. Put all ingredients (except soaking fruit) in the Patissier bowl with dough blade. Process until mixed.
4. Remove lid, scrape down flour residue if necessary. Put soaked fruit into bowl on top of the mix. Pulse until mixed, put in 7&#148;/8&#148; cake pan.
5. Cook at 170° for 1h30/2h or until a cake tester comes out clean.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Patissier Multifunction ■

