

GF Friendly

Light Fruit Cake

A light-coloured, light-tasting fruit cake

When I came to make this, I didn't have the right size cake tin and had to use a * bigger one; so the cake wasn't as deep as it should have been. Despite this, it still tasted good. One thing to remember is that all ovens are different; and fan-forced in particular seem to be hotter in some areas than others. It pays to keep an eye on the baking progress to ensure the cake doesn't burn; but if it appears to be browning quicker on one side, resist the temptation to open the oven door to move the tin – too soon and the cake will sink in the middle. Just make a mental note to bake your next cake in a better position. The reason for the change in flour for the **Gluten Free version** is to avoid the taste of gum used in **GF self raising** – your choice, though.

- 225g self raising flour
- For Gluten Free: 225g plain flour**
- + 5 tps baking powder**
- 100g butter or margarine
- a pinch of salt (optional)
- 100g sugar
- 150g sultanas
- 2 eggs, beaten
- 4-5 Tbsps milk
- *a lined **18cm (7 inch) cake tin**



Rub the fat into the flour and salt (if used) until it is a fine-breadcrumb consistency. Stir in the sugar and fruit, breaking up any sultanas that are stuck together. Make a well in the centre and pour in the egg and about half of the milk. Combine together, adding more milk until the mixture is soft and drops off the spoon or spatula when held over the mix. If it doesn't, mix in some more milk. Spread the cake mix into the tin, ensuring it comes up to the sides; then smooth off the top.

Bake on 162°C fan-forced (180°C conventional) for 45-60 minutes until the cake is golden brown and firm to the touch – press the centre with a finger, and if the dent stays down, give it a bit longer; but don't overcook (like I did!) Cool on a wire rack before slicing.

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