

# Easy Christmas Cake



Here is a simple fruit cake for those who might find Christmas cakes and puddings a challenge. Enjoy..

**Preparation time:** 20 minutes

**Cooking time:** 1 - 1 1/2 hours

## **Ingredients:**

- 1 cup caster sugar
- 1 can of crushed pineapple, drained
- 500g mixed fruit
- 1 teaspoon mixed spice (not allspice)
- 1 teaspoon ground cinnamon
- 2 tablespoons golden syrup
- 120g organic unsalted butter
- 1 teaspoon bicarb soda
- 1 tablespoon white vinegar
- 1 cup organic stoneground wholegrain plain flour
- 1 cup organic stoneground wholegrain self raising flour

## **Method:**

1. Preheat your oven to 180°C and prepare a round cake tin by greasing it with your preference of butter/oil or margarine.
2. Place the sugar, pineapple, fruit, spice, golden syrup and butter in a saucepan and boil for 3 minutes. Allow to cool.
3. Mix the bicarb soda and vinegar together and add the flours (sifting) and bicarb/vinegar mix to the fruit mix. Mix well.

4. Pour the mixture into your prepared cake tin and bake for 1 - 1 1/2 hours or until cooked through. Cool and serve.