

Untitled

Boiled Pineapple fruit cake

125gm butter, chopped

450gm can crushed pineapple in heavy syrup

2 cups (375gm) mixed dried fruit

1 cup sugar (220 gm)

1 teaspoon mixed spice

1 teaspoon bicarb of soda

1 cup (150gm) SR flour

1 cup (150gm) plain flour

2 eggs

Grease 23cm square slab cake pan, line base and sides with baking paper.

Place butter, undrained pineapple, fruit, sugar and spice in medium saucepan. Bring to boil, stirring, then simmer, uncovered for 10 mins. Stir in soda; cover, cool to room temperature.

Stir flours and eggs into mixture, spread mixture into prepared pan. Bake in moderately slow oven about 1 hour 10mins. Cover hot cake tightly with foil, cool in pan.