

# Easy Christmas Cake Recipe

Preparation Time: 45 minutes  
Cooking Time: 2½ hours (roughly)

Temperature: 150° C  
Yield: 3 tins

## Equipment :

2 Bowls (large / small)	Mixing Spoon	Empty tin can	Oven
Grease proofed paper	fork	Cup / Mug	Knife
Chopping surface	Scales	Tea spoon	

## Ingredients:

300 grams of mixed dried fruit		60 grams of butter
75 grams of glace cherries	milk	¼ teaspoon of ground spice
60 grams of brown sugar	1 egg	125 grams of self raising flour

## Method:

1. Mix the flour and the spice together in larger bowl.
2. Cut the glace cherries into halves and mix with fruit and flour in larger bowl.
3. Beat the egg in the cup and add to larger bowl.
4. Beat the butter and sugar to cream in small bowl.
5. Mix all the ingredients together, add milk if needed.
6. Put the greased proofed paper in tin cans, then the mixture.  
*Bake between 2½ and 3 hours in oven at 150°C, 300°F or gas mark 2.*

